

THE NATIONAL

JUNE 2, 1956

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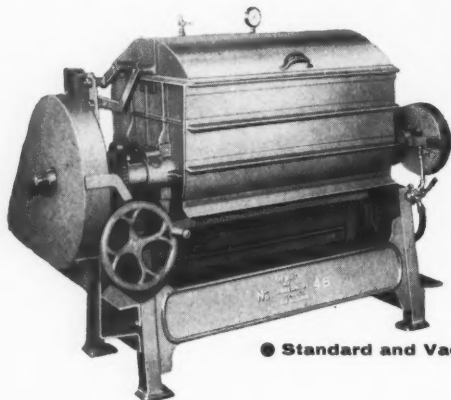
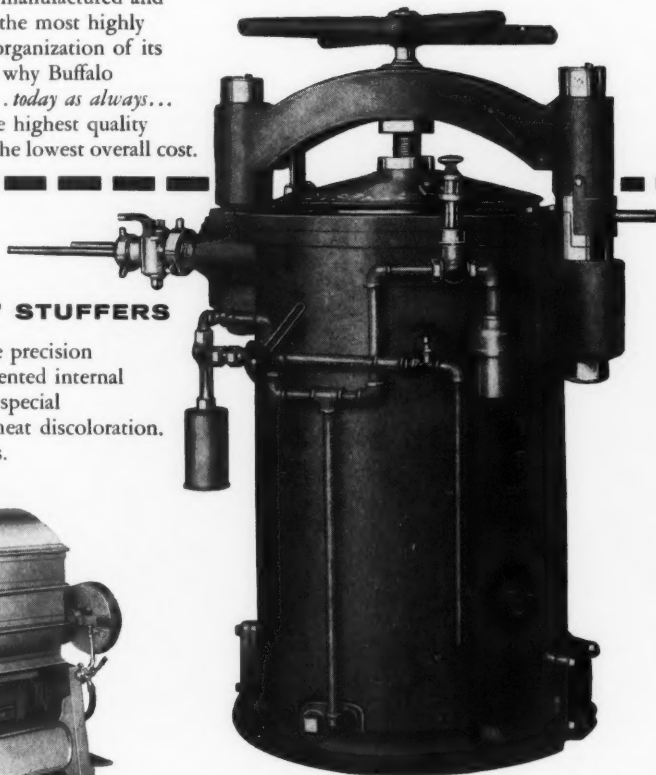
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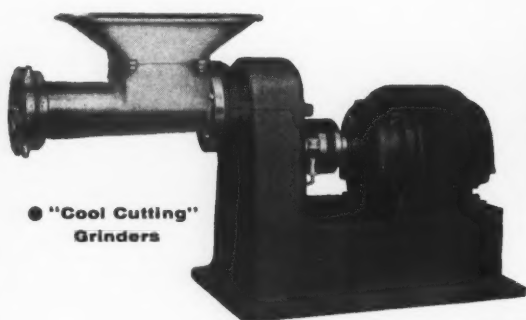
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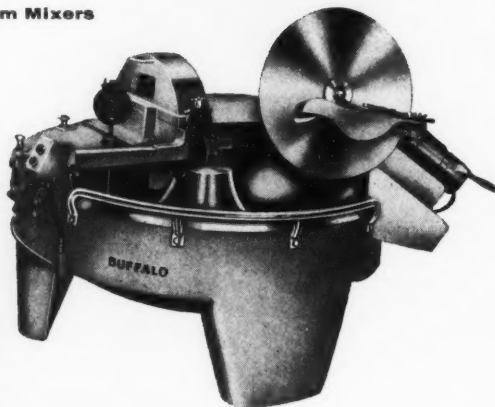
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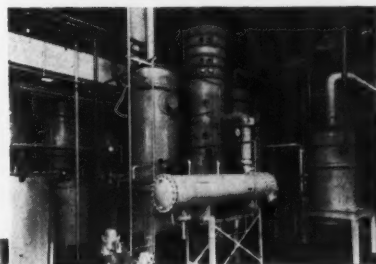
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- No disposal problem

Remember, too, that Oakite Rustripper works to remove cooked-on grease, juices and corrosion from ham molds, sausage sticks, belly boxes.

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THE NATIONAL

Provisioner



VOLUME 134 JUNE 2, 1956 NUMBER 22

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News and Views

THE NATIONAL PROVISIONER

Vol. 134 No. 22

JUNE 2, 1956

Not a Bolt—a Vacuum

We sat in a meeting recently and we were stunned—not by a knocking hammer; not by a captive bolt pistol, but by a vacuum.

Yes, stunned, by the apparent lack of knowledge on the part of a group of literate beef packers about a device and methods which have been *described* editorially and *advertised* in THE NATIONAL PROVISIONER and other publications for a decade.

During the discussion of the humane slaughter problem faced by packers, it would not have been surprising had there been differences of opinion between members of the group as to the practicability of using the conventional bolt pistol, and improvements now on the way, for cattle stunning. It was disconcerting to learn that few participants in the meeting knew what the captive bolt pistol is, what it does, where it comes from, under what conditions it can be used most effectively and its advantages and limitations.

We are not suggesting that the pistol be used for cattle stunning; we do suggest that lack of familiarity with the device and its characteristics indicates that many packers do not assimilate the information which is conscientiously relayed to them by the PROVISIONER, other publications and their trade associations.

The PROVISIONER does not claim to be omniscient, or to cover every development in the field of meat packing; we are certain, however, that week-in-week-out reading of its news, advertisements, feature articles and market reports will keep every executive and supervisor informed on the major and minor ideas and trends which may mean dollars of profit (or avoidance of loss) to their companies.

We suggest that before the company president, or any other packer executive, "initials" his PROVISIONER down the line to other officials or supervisory employees, he extract from its articles and advertisements the maximum in facts and ideas for his own guidance in management. Then he should make certain that other members of his staff do the same.

Contract Clauses requiring that prepackaged meats sold by retail stores must be cut and wrapped on the premises are in restraint of trade and contrary to state and federal anti-trust laws, a Los Angeles judge has ruled. Superior Judge Philip H. Richards refused to enjoin some 120 markets in Southern California from selling frozen and prepackaged fresh meat, rabbits and fish. An injunction had been sought by four retail locals of the Amalgamated Meat Cutters & Butcher Workmen of North America, AFL-CIO.

Judge Richards, however, also refused the market operators' plea for an injunction to prevent the union locals from calling a strike due to the fast-growing sale of prepackaged products. In declining to restrain the market operators from breaching their agreements, he noted that the contracts themselves provide for renegotiation of any contract provision held to be illegal. All union contracts with the markets since 1950 have provided that packaged meats could be sold only when wrapped on the premises, but the provision generally had not been enforced. In arguments before Judge Richards, attorneys for the markets contended that the retailers have been caught in a squeeze between union demands and the mushrooming popularity of prepackaged meats.

Embroiled in a similar dispute in St. Louis, retail Local 88 of the Amalgamated and the major independent and chain stores have not resorted to the courts. Instead, the international union is attempting to resolve the controversy.

An Appropriation of \$15,650,000 for federal meat inspection for the fiscal year beginning July 1, 1956, was agreed upon late last week by a House-Senate conference committee. This compares with \$15,369,000 for the current year and \$14,618,335 for fiscal 1955. The \$15,650,000 was a compromise between the \$15,500,000 proposed by the House and the \$15,745,000 recommended by the Senate. The larger amount was supported vigorously by the USDA and packer and producer associations, which pointed to the rapid increase in the number of federally-inspected plants and the need for more inspectors.

Although Not completely happy about all provisions of the farm bill, President Eisenhower signed the measure into law this week, noting that "its advantages outweigh its harmful provisions." He called the \$1,200,000,000 soil bank plan the "heart of the bill" but said he was disappointed that no provision was made for advance payments to farmers who contract to put their lands into the soil bank in 1957. The bill also provides for the authorization of an additional \$500,000,000 to be spent by the Secretary of Agriculture to support the prices of perishable farm commodities such as pork, beef and eggs. It increases from \$300,000,000 to \$500,000,000 the funds which can be used to pay ocean freight costs for giving away farm surplus goods to any foreign nations that can use them, and also authorizes the USDA to pay processing costs.

Improved Sales and earnings by Hygrade Food Products Corp., Detroit, during the first 24 weeks of the current fiscal year were reported to stockholders this week by Hugo Slotkin, president. The statement was combined with a semi-annual report filed with the Securities and Exchange Commission. During the 24 weeks ended April 14, 1956, the company had net sales of \$154,756,083, compared with net sales of \$144,123,186 during the first 24 weeks of the previous fiscal year, Slotkin said. Net income, after provision for taxes on income, was \$1,760,766 for the 1956 period, compared with \$804,202 in the 1955 period. Slotkin pointed out, however, that the results should not necessarily be taken as representative for the entire fiscal year.

Louisville Packers Report

\$ \$ Savings, No Leakage in Wire



RETURN OF baskets starts re-use cycle. The driver's count is checked.

A COMPLETE failure and yet a terrific success is the paradoxical story of the Louisville packers' delivery basket pool. Conceived as a method by which delivery costs could be lowered, the plan was first activated in the spring of 1954. It proved to be a failure. Oddly enough, in failing it proved that it was a success.

The original packer pool was fostered by John R. Humphry, secretary, Henry Fischer Packing Co. He promoted the idea among major meat packers in Louisville that by using a Rudd basket for their city deliveries their costs would be lowered. The Rudd basket is made of carbon steel which is electro-zinc plated with a patented brightener and coated with a baked-on lacquer. The inside dimensions are 12½ in. wide; 11¼ in. deep and 27½ in. long. This is long enough to take pork loins up to 16 lbs. in weight. The empty basket weighs 9½ lbs. The mesh of the basket is made of No. 10 wire which has a diameter of .135 in. or a little over ¼ in. The bottom and top frames are made of heavier wire.

Under the plan each cooperating packer would purchase a number of baskets based on his normal delivery volume. The product would be delivered in the baskets and, when emptied, they were to be picked up

by any of the drivers of the participating packers. Each of the packers would sanitize the baskets his drivers returned. Adjustments in basket inventories would be made between the packers through simple interchange. For example, if Louisville Provision Co. should be short of baskets it could call Fischer for the needed containers.

In the spring of 1954 the initial batch of Rudd baskets was purchased by the packers cooperating in the pool: Emmart, Fischer, Klarer, Louisville and Fleischaker.

BASKETS TOO POPULAR: The major shortcoming of the delivery scheme quickly became evident. There was no adequate control exercised on baskets returned and slowly but sure-



HOT STEAM sterilizes wire baskets after return and prior to loading.

ly they began to disappear. Somehow they found their way to florists who used them for potted plant displays; to supermarts which used them to rack and display items such as mops. Many dealers decided they were handy for lugging lunch and drinks to the family picnic. In short, within about three months there were no baskets. Everybody had them but the packers.

However, the system had clearly demonstrated its economic soundness during its short life. All the participating packers had recaptured their original capital investment and had made a substantial saving in delivery costs.

The initiative for reinstituting the system on a cooperative individual plant basis was sparked by T. H.

Broecker, chairman of the board, Louisville Provision Co. He felt that the demonstrated economies of the system could be retained if each Louisville packer had its own basket delivery system.

How the control would be enforced presented a problem. It was suggested that the drivers be offered a premium for collecting the baskets. The suggestion was rejected as it was not a positive control.

Finally, an individual customer basket control system was developed. Under this system each customer is charged with the baskets delivered to him and credited with the returns he makes to the driver. With the return control problem solved, the packers once again purchased a lot of baskets.



BASKETS ARE employed for the in-plant handling of packaged and other products.

This time each packer purchased baskets for his own needs and each packer's basket carries an identification tag. The colored metal tag, approximately 2½ in. square, is embossed with the name of the owner. Each plant has its own tag color for quick identification. The basket delivery system, as employed by Louisville Provision Co., will be described specifically in the balance of this feature article.

Eight months ago, as part of this plan, Louisville Provision purchased its second lot of baskets—2,500 units. This number provided for anticipated attrition in baskets based on the first experience. To its surprise, the Louisville plant found that it needed only about half of the number. "Actually we find that some 70 odd of the for-

Wirebaskets

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mer baskets have been returned to us. I guess the novelty of possessing the basket has paled," states G. W. Blevens, general superintendent.

BASKET LEAKAGE STOPPED: With the return control system the leakage of baskets has been stopped. In its eight months of basket deliveries for servicing approximately 1,500 accounts in the Louisville metropolitan area, the firm has had only one bad basket account, according to Leonard Broecker, executive vice president. With more than 30 vehicles making daily city deliveries, in which approximately half of the merchandise is delivered in the wire baskets, Leonard Broecker considers this record to be positive proof of the workability of the system. He feels that

The core of Louisville Provision's basket control system is a simple Kardex file furnished by Remington Rand. In this compact file each customer is listed on a card which is subdivided to permit keeping a running inventory of the baskets in his possession. The columns are headed: Owe Previous Delivery; Received This Date; Returned This Delivery, Balance Owed.

On each of the firm's shipping tickets there is box headed, "This Is A Record of Your Container Account

THIS IS A RECORD OF YOUR CONTAINER ACCOUNT TO DATE		
OWE PREV. DELY.	RECEIVED THIS DATE	RETURNED THIS DELY.

to Date." It is reproduced here. The shipping ticket is the same form used by the salesman to enter sold items.

Before the shipping ticket is taken to the order filling department the sales department's accounting clerk enters the correct figure in the "Owe Previous Delivery" column. As the order is filled, the check scaler enters the number of wire baskets being shipped in the "Received This Date" column. The driver, in turn, enters the number of baskets he picks up in "Returned This Delivery" column.

The customer's copy of the shipping ticket is his receipt and record. The driver brings back the receipted copy of the shipping ticket. (The shipping ticket has three parts: office, customer and receipt.) Shipping dock personnel check out the number of wire baskets the driver returns against the number listed on his shipping tickets. These two figures must check.

The receipt copy of the shipping ticket, before being turned over to the accounting department, is again handled by the sales department accounting clerk. He enters the number of baskets returned. Previously, from the office copy of the shipping ticket, he has entered the number delivered that day.

Orders are assembled by a night crew for early morning delivery. John Byron, assistant comptroller, states that the clerical effort represents no additional cost. The sales department account clerk keeps the record.

CLEANING: After the baskets have been checked in, they are trucked to the smoked meat hanging room where they are cleaned in the cured meat washer. This unit cleans the average basket, the soil level of which is light. By increasing the proportion of steam

admitted into the washer hood, baskets are washed as they are conveyed. At stated intervals of use all the incoming baskets are soaked in a vat containing a detergent and are then rinsed in the cured meat washer unit. This method assures protection against any mold buildup on the baskets, states Blevens. Basket washing is performed by the night crew.

Since employing them for city delivery, the company has started to extend the functional scope of the baskets within the plant. The baskets are used to pack off the various wrapped smoked meats. The baskets, as they are filled at the wrapping station are loaded in skid lots. They are equipped with a top ridge that is slightly lipped to permit self locking and stacking. When the skid is filled with loaded baskets it is moved to the order assembly room. Here, frequently, the full basket can be employed to fill an order. No extra handling is involved as the basket moves from stock to delivery truck.

These techniques materially reduce the amount of product handling required, according to Carl W. Booth, industrial engineer. Eventually, management hopes to use the baskets in most of its pack off operations.

More product can be moved on a skid than by other handling techniques. Furthermore, there is smaller risk of product damage since the total load is made of small units. There is no need to transfer product to shelves. The empty baskets are easy to handle, they occupy less space and can be made ready in greater number at the pack off station.

As was noted previously, in approximately 10 per cent of the cases, they eliminate an additional handling when filling an order since the basket's entire contents are part of the order.

An additional advantage lies in improved chilling made possible with the basket; the product is exposed to air on four sides. This chilling advantage carries through refrigerated truck delivery, observes Blevens.

ORDER ASSEMBLY: In order assembly the wire baskets are used for city and branch plant runs, states Fred Debrick, night superintendent, who is in charge of order assembly and truck loading. They handle approximately 50 per cent of the city orders and about 60 per cent of the branch deliveries.

Orders are filled on conveyors. The head shipping clerk organizes the orders in terms of truck loads and delivery stops. If a wire basket can be used in filling an order, he places a shipping ticket in the lead basket. The next worker places a chip board

LINERS are inserted to protect product and are coded with route numbers.



ORDER CHASERS pack loose product in baskets as they move past station.

even the one delinquent account will relinquish the baskets soon.



FRED DEBRICK, night superintendent, watches check scale operation. Cartoned product at left is added to orders at this point. Spur roller conveyor (right photo) brings the basketed orders to the trucks for loading of city delivery routes.



EMIEL FLEISCHER, sales manager, double checks as Joe Bruenderman (seated) checks customer basket inventory status.

liner in the bottom of the basket. Route and stop numbers from the shipping ticket are placed on the liner. The baskets are stacked in the truck with the liner's front fold facing forward so the driver has only to look at the basket to know the stop at which it is to be delivered.

Items that cannot be placed in the wire baskets are fresh meats and pre-packaged items which already have their own shipping containers. For these odd items the head shipping clerk prepares a fibreboard container with route and stop number.

The wire baskets travel past the order filling stations where the various loose fresh meats, stick products and smaller boxed items, such as packaged sliced luncheon meats, are inserted.

The head shipping clerk estimates the number of wire baskets required. If he should underestimate the number required for the order, the order filler takes a basket which has been emptied of product and inserts the route and stop number on the front

of the bottom liner where they can be seen easily by packers, loaders and drivers.

If the wire baskets are to carry loose green meats, the side walls are lined with butcher paper. The liner and paper give maximum protection.

The order fillers read the items on the shipping ticket, place them in the basket and enter their weight on the shipping ticket. Scales are employed at the stations where unweighed products, such as fresh meats or large stick sausage, are placed in baskets.

The baskets travel by conveyor to the check weigher where the net weight is entered on the shipping ticket for each wire basket or shipping carton. This station has an automatic wire strapper for closing fibreboard cartons.

LOADING: The packed orders continue on the conveyor until they come to the tabulating check-out station. Here the weights entered for the various articles, in all of the shipping containers making up the order, are added with the aid of a calculator and checked against the total check weight. The number of shipping units making up the order also is checked.

The checked items then continue via a live conveyor onto the shipping dock where they are loaded into the trucks. Portable extension conveyors and a movable shuttle bar on the live conveyor permit the movement of product directly into the trucks. Beef and small stock are railed out in proper sequence for truck loading.

Proper stowage of a mixed truck load with cartons, wirebound boxes and beef quarters or small stock is no problem, according to Debrick. The wire baskets stack readily. Beef or fibreboard containers can be stacked on top of them.

Emiel Fleischer, sales manager,

states that the wire baskets are ideal for the mixed order composed of small items. They give the product a maximum degree of protection and meat is never squashed in loading. He reports that customers are also pleased with the wire baskets since they give dealers a degree of flexibility in their own storage operations. They can be stacked in the retailer's meat cooler. Furthermore, the packer follows a flexible policy in basket collection. If the dealer wishes to hold on to the baskets for a brief period, he is welcome to do so.

The sales department is responsible for the return of the baskets. The basket inventory records, as was noted earlier, are in the sales office. Each dealer is allowed to return his baskets in his normal pattern. If he is beginning to accumulate baskets beyond a level which the sales department believes is normal, he is given a notice which is delivered to him by the truck driver. If he still keeps the baskets he is given a second notice which is delivered personally by the account salesman. Fleischer states that this procedure, coordinated through use of the Kardex records, has created no ill will and has resulted in a net gain in basket inventory.

Maintenance work on the baskets has been virtually nil up to date, reports Blevens. Occasionally a name plate will be lost. The firm has a supply on hand and the new plate is affixed as the basket is cleaned.

Experience has proved the soundness of management's conviction that the baskets would lower delivery costs. Even though they were purchased in an excessive amount, they already have recaptured their cost, according to G. A. Amshoff, president.

The baskets are manufactured by the Rudd Basket Co., Louisville.

Observance of 50 Years Of Meat Inspection Will Begin at Exhibit Opening

Celebration of the golden anniversary of federal meat inspection, with the U. S. Department of Agriculture and the livestock and meat industry cooperating in the observance, will be initiated with the opening of an exhibit in the patio of the USDA administration building in Washington, D. C., on June 6.

The exhibit will feature meats, their place in the diet, and the part the meat inspection service plays in their production. Prepared in cooperation with the meat industry and occupying the entire patio, this exhibit will be on public view throughout the month of June when thousands of visitors normally are in Washington. Later it will be shown at various national expositions. It is a feature of an overall promotional program designed to be helpful to the entire livestock and meat industry.

An open house and program officially presenting this exhibit will be held in the patio at 11 a.m. on June 6 for members of the livestock and meat industry, Congressional representatives and officials of farm organizations.

D&O Award Rule Changed

Rules for the 1956 competition for the D&O achievement award have just been amended. *Nominations are now open to any contribution to the growth and general welfare of the meat packing industry that is of recent origin, but in use long enough to have proved its advantageous qualities in some phase of the industry.* It is no longer limited to achievements made public during the award year.

The award, consisting of \$1,000 and a gold medallion, was established in 1954 by Dodge & Olcott, Inc., to become a continuing service to the industry. Any individual or corporate member of the industry, either active or closely associated, is eligible and may submit as many nominations as desired. Industry members are invited to submit nominations at any time until the closing date, August 1, 1956.

Kansas Ruling Approves Supplemental Pay Plans

Kansas Attorney General John Anderson, jr., has ruled that state unemployment compensation benefits may be legally integrated with employer-financed supplemental layoff pay plans, such as that of General Motors.

"It appears the supplemental unemployment benefits plans are consistent with public policy," he said.



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IN PACKER-RANCHER operation, Schwartzman plant is surrounded by fields, pastures and feed lots.

Intensive Selling, Meat Freshness are Schwartzman's Assets

INTENSIVE sales coverage, guaranteed freshness of delivery and high product quality are enabling the Schwartzman Packing Co., Albuquerque, N. M., to build up an increasing demand for a full line of processed meats in a part of the country long known for its beef eating preference.

In spite of recent remodeling and completion of new construction, the capacity of the plant is scarcely keeping pace with the growing business.

Located on the outskirts of a city which is celebrating its 250th anniversary, the company is proud of its own long record in serving the community. Being situated across the road from a city airport and Kirtland Air Force Base is felt by the firm to be a constant

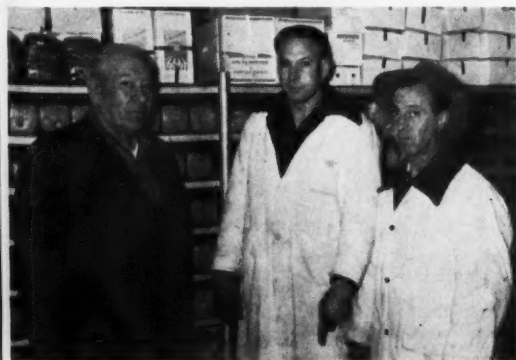
challenge to keep up with late methods and modern trends. Occupying only a small portion of a 600-acre company owned ranch, the plant processes 500 hogs, 300 cattle, 300 sheep and 40,000 lbs. of sausage weekly. Utilizing the major part of the acreage for growing feed, the firm continually fattens 150 head of mixed livestock in pens adjoining the plant. More cattle are fed on other company holdings at Clovis, N. M.

The organization is the outgrowth of a downtown meat market started in 1900 by a late ancestor of the present owners. After beginning manufacture of sausage products in 1928 to supply the needs of its own store and others, the firm reorganized in 1938

and expanded into a strictly wholesale business of slaughtering and processing a full line of meats. A 1948 construction program more than doubled plant capacity. Since that time buildings have been continually remodeled and enlarged. Owners of the company are Joe Schwartzman, president; Alfred Schwartzman, vice president, and Ethel Volder, secretary-treasurer. The general manager is O. H. Eichelberger and Colombo Nasci is in charge of sales.

Schwartzman has one of the state's largest meat plants. Leading products are a quality sliced bacon that commands a premium over competitive brands and selected quarters of fresh beef aged a minimum of seven days under bactericidal lamps. Deliveries are made in 12 trucks and trailers to all parts of the state. One-day delivery is guaranteed up to 150 miles and two-day delivery up to 250 miles. Beef quarters are packaged in creped paper bags and hung on overhead rails in all delivery trucks.

Trucks are painted brilliant red with silver lettering identifying the company and its products. The first brand, "Sunshine," is painted in black over an orange sun on one side of each vehicle. A somewhat daring slogan is lettered in large size on the back of all trucks: "Hit Me Easy — I'm Full of Bologna." Comments on this para-



JOE SCHWARTZMAN, Al Schwartzman and Colombo Nasci agree that good sales coverage of outlets is better than hit-and-miss on smaller stores and expenditure of excessive selling effort on the big dealers.

Salt, or Morton

HELL ON WHEELS

Wet, Oily Processing Plant
Floors Are Rough On Ordinary
Hand Truck Wheels . . .
But Not On Neotreads



Stainless steel hand truck bodies are proof against almost all conditions found in packing and processing plants but, until the development of the Neotread Wheel, the maintenance cost of hand trucks was excessively high.

NEOTREAD WHEELS ARE STANDARD ON ALL ST. JOHN ROLLING EQUIPMENT

St. John stainless steel hand trucks have slogged around on floors covered with brine, fats, water and other corrosive substances for many years—their Neotread Wheels, some of them in daily operation for 10 years or more, show virtually no signs of use—a record not even remotely approached by other wheels.

When specifying new or replacement rolling equipment for your plant, be sure to get the St. John low maintenance cost facts. Write for them today.

Neotread Wheels and Casters for replacement of your present equipment are available in a complete range of sizes from 4 to 20 inches in diameter.

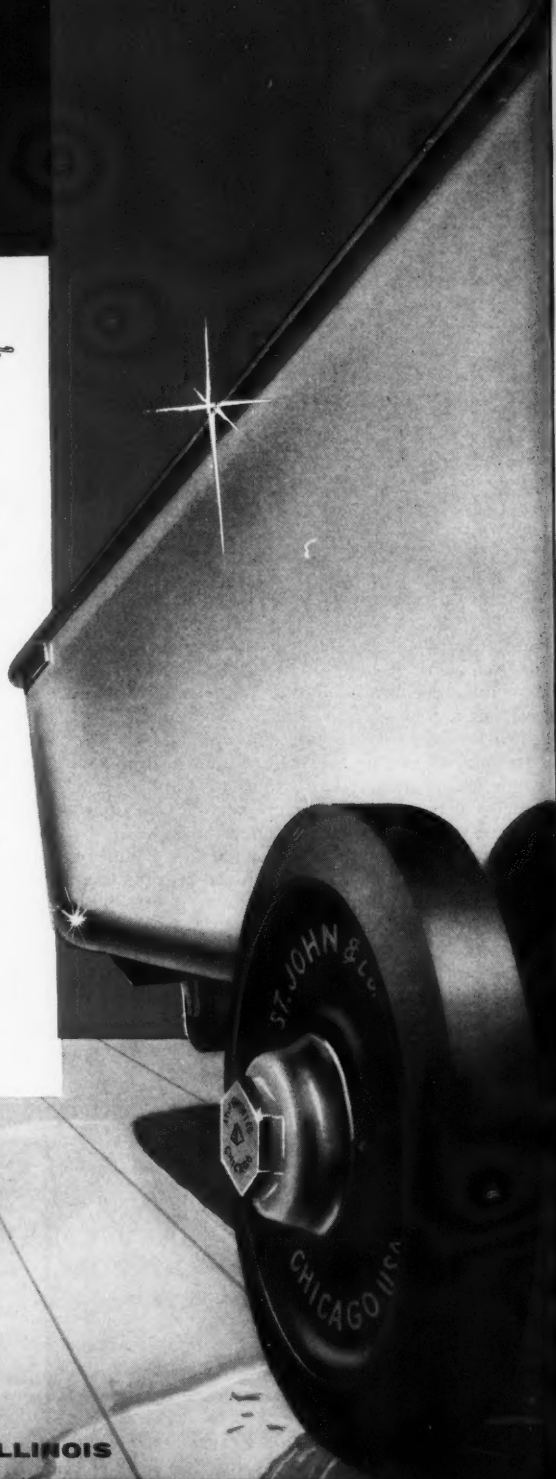
Ask for Neotread Bulletin D.



**"Famous
for
Stainless"**

ST. JOHN & CO.

5800 SO. DAMEN AVE. CHICAGO 36, ILLINOIS



dosical sign, while at times humorous but never adverse, have been sufficiently frequent to prove its attention-getting value.

Sales efforts feature coverage of every potential customer regardless of size or location; small markets are given the same attention as larger ones. Schwartzman believes that close personal contact and ready availability of product are more important than formal advertising. Sales meetings are held at the plant late on Friday afternoon to give the salesmen a two-day week end.

Sponsorship of a wide range of baseball, basketball and bowling teams, many of which have won regional and state awards, has resulted in much indirect favorable advertising.

A new 36 x 90 ft. beef cooler having a capacity of 360 carcasses is of brick, concrete and steel construction. Rail bracket supports extending down 38 in. from overhead cross beams are welded to the brackets and cross braced by $\frac{1}{4}$ in. x $2\frac{1}{2}$ in. metal strips welded close to the rail hangers. Rail spacing of 28 in. is alternated by allowing every third rail a distance of 42 in. to permit inspection and easier handling of carcasses. Track switches are of the automatic type made by the

Le Fiell Co. Ceiling is of Coreform corrugated metal overlaid by 4 in. of fiberglass insulation under a 4-in. layer of poured concrete made with pumice. Roofing is mopped-on pitch and gravel. Side walls have 4 in. of insulation and are surfaced with $\frac{3}{4}$ in. of hard steel-troweled plaster. Supporting columns of 4-in. metal posts conserve space. The cooler floor has insulation equal to the walls between layers of dense concrete. All surfaces are painted with white Damp-Tex except for black rails and red rail brackets. Refrigeration is supplied by a 15-ton York floor unit discharging into parallel ducts between ceiling beams.

The remodeled sausage kitchen manufactures a wide variety of luncheon meats. A special three-way loaf is made of alternate layers of pickle and pimento loaf, straight cheese and spiced ham. Whole loaves, 6-oz. sliced packages, ring bologna, boiled ham and other products are vacuum packed with Cryovac. A square bologna sliced and wrapped in 2-lb. packages is popular with self-service markets. Wieners for stands are made 23 mm. in diameter in lengths of 5, 10 and 12 in. Standard product is a 24-mm. wiener 6 in. long, which is wrapped in 1-, $1\frac{1}{2}$ - and 3 lb. cellophane packages and

loose packed in 5-lb. cartons. A country style fresh pork sausage is coarse ground, highly seasoned with red pepper and packed in 1- and 2-lb. cloth bags with liners of polyethylene.

Premium bacon sold under the "Sunshine" and "Coronado" brands is cured 10 days and smoked for 12 hours. Slabs are cooled to 18° F. before forming on an Anco press and slicing by U. S. machines.

A dual purpose killing floor alternately processes cattle, hogs and sheep during the same day. Beef operations are on a two-bed line. Hogs, dressed at the rate of 120 an hour, are depilated with Anco equipment.

Pork fat is rendered in horizontal cookers under 50 lbs. of steam in the outer jackets. Internal pressure is held at 30 lbs. for 40 minutes followed by 1 in. of vacuum for 150 minutes. Lard is processed in Votator equipment and measured by a Harrington filler.

An unattached building houses a powerhouse and adjoining garage where the company makes all repairs on its rolling stock. Two 150-hp. fire tube boilers generate steam at 100 psi. using natural gas at 27 in. pressure.

Water for plant use is pumped from four deep wells having a combined capacity of 600 gpm.

ADELMANN
...the kind your ham makers prefer

The most complete line available.
Over 100 sizes, 10 different shapes.
All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

HAM BOILER CORPORATION
OFFICE AND FACTORY, PORT CHESTER, N. Y.

K-M **THE FACTS ARE:**
We are the biggest - - -
because we are the best!

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CINCINNATI, OHIO	MONTGOMERY, ALA.	SIoux CITY, IOWA
DAYTON, OHIO	NASHVILLE, TENN.	SIoux FALLS, S.D.
DETROIT, MICH.		VALPARAISO, IND.
FLORENCE, S.C.		
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for Quality Control at Low Cost



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Move more meat...make juicier profits with

HOLLYMATIC

Steaks, Patties, Chops (fresh or frozen)
formed the HOLLYMATIC WAY sell
faster...and for more!

ONLY *HollyMATIC* IS

- Built for heavy duty
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*and it molds
2100 PATTIES
an hour*

Meat processors are opening up new markets with HOLLYMATIC-molded steaks and patties . . . profitable markets that not only stimulate their present sales but profoundly influence their future business. You, too, can make more profit the Hollymatic-way.



—portion control
—choice of shape,
size, thickness



See your Authorized Hollymatic dealer or write to

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DEPT. A, 433 W. 83RD STREET, CHICAGO 20, ILL.

USDA Modifies Some of its Original Proposals to Change Meat Grading Rules

FURTHER REVISION of proposed changes in the federal meat grading regulations which encountered opposition from meat industry trade associations when they were first broached in January, 1956, appears to have resulted in modified proposals which, in part, may satisfy meat industry objections.

Packers objected to provisions of the January regulations which would have permitted the U. S. Department of Agriculture to impose federal meat inspection standards, with respect to all plant operations, on intrastate packers as a condition of furnishing grading service. Under the revised regulations separate requirements have been proposed for recognized non-federally inspected establishments carrying on slaughtering, processing and fabricating operations. These requirements envisage that grading and compliance service may be furnished slaughterers, compliance to processors and grading and compliance to fabricators. Apparently in plants carrying on all three types of operations, but using the USDA service in only one, specific requirements would apply only to that division, but general sanitary standards would apply to the plant as a whole.

The industry also objected to the USDA attempt to preempt, for the government, the exclusive use of the descriptive terms: "Prime," "Choice," "Good," etc. The revised regulations state that grading service may be withdrawn from any person who, "after making an application for service, has used the designation 'Prime,' 'Choice,' 'Good,' 'Standard,' 'Commercial,' 'Utility,' 'Cutter,' 'Canner,' 'Cull,' 'Medium,' 'No. 1,' 'No. 2,' or 'No. 3' on any carcasses or wholesale or retail cuts of products which have not been graded or derived from products graded under the regulations as being of the indicated grade."

In this connection the Department explained that its officials believe that use of the terms by persons who have only part of their product federally graded would be confusing to purchasers. Consequently, they believe the regulations should provide penalties in such instances.

Certain paragraphs of the revised proposed regulations indicate that the USDA intends to go ahead with the inspection and certification of products for conformity with specifications other than those established by governmental agencies. This feature of the original proposed regulations was

also criticized by some meat packers.

Persons who wish to submit data, views or arguments on the proposed revision of the regulations must do so within 45 days after May 18, 1956.

Reserve Room While You Can for AMI Fall Meeting

In anticipation of the highest attendance ever, the American Meat Institute has urged that room reservations be made quickly for its golden anniversary meeting September 28 through October 2 in Chicago.

The Institute said a room scarcity at that time is likely and suggested five hotels for most certain accommodations: Palmer House, Sheraton-Blackstone, Hamilton, Morrison and Bismarck.

Those desiring hospitality rooms, all to be located on the seventh and eighth floors of the Palmer House, also were requested to make immediate reservations through the Institute.

Sectional meetings, covering technical and scientific aspects of the meat packing industry, will be held at the Palmer House on Friday, September 28, and Saturday, the 29th. General sessions will take place at the Palmer House on Monday, October 1, and Tuesday, the 2nd, and the Institute's annual dinner will be given at the Conrad Hilton Hotel Monday night.

Special events in observance of the meat trade association's founding in Chicago October 1, 1906, also are planned. Institute members account for about 85 per cent of the commercial meat production of the country.

Hammond Standish, Back on Feet, Makes \$167,522 Net

Hammond Standish & Co., Detroit, has reported a profit of \$167,522 for the 24 weeks ended April 14 and appears to be headed for one of its most profitable years since World War II. The firm was saved from liquidation five years ago by its employees, customers and livestock suppliers.

Joseph Strobl, president, said the company has eliminated further debts since it emerged from receivership last October 7, is planning to expand production by 60 per cent and is in the process of merger talks with two smaller packing companies.

A \$400,000 bank loan was called and a receiver was appointed for the company by a court in August, 1951. Strobl was allowed to continue operating the concern. The firm's 300 employees worked two weeks without pay, receiving notes for their wages; suppliers extended credit and customers agreed to pay on delivery.

Now free of the \$400,000 bank debt through a court-approved exchange of common stock, Hammond Standish is slaughtering at the rate of 8,000 to 9,000 hogs a week, compared with 4,500 to 5,000 a year ago and 3,800 to 5,000 in 1951, according to Strobl. Net sales amounted to \$6,445,165 for the first 24 weeks of the current fiscal year compared with \$5,617,930 during the comparable 1955 period. Money due employees and livestock vendors since 1951 has been paid by issuing them one share of common stock for each \$1 lost in that year.

Strobl said the company plans by the end of August to have increased its slaughtering capacity by 5,000 head at a nominal cost by adding new cooler space in unused plant area.

Plant Expansion is a 'Must' in the West—Forbes; More Complete Operators Also Seen by WSMFA Head

"Western plants simply have to expand to keep up with the population increase. Many of them are doing it but there's still a long way to go." That's the western outlook as seen by E. Floyd Forbes, WSMFA president.

At a Los Angeles press conference this week, Forbes also pointed out there will be more cattle fed in California this year than the previous year, but they will be the lighter type cattle—yearlings and calves. Most of the heavier steers will be carried to Good grade this year rather than Choice.

"Today, nearly 1,250,000 cattle a year are going through California feedlots. Ample quantities of Choice and Prime beef can be supplied—something that wasn't possible ten years

ago," the association head reported.

For this year, Forbes sees a 5 to 6 per cent increase in meat production in the West.

The push by WSMFA and two California cattlemen's organizations to gain acceptance in the West for western beef is having encouraging results, he reported. What started as a six-month trial may become a regular program.

The campaign is emphasizing that western grain-fed beef is equal in every respect to eastern corn-fed beef, that western beef of Prime and Choice grades is available in continuous dependable supply and that the western variety costs less than the eastern variety of the same grade.

A large number of top-ranking res-



BECAUSE more renderers are now using—

BECAUSE odor control is vastly improved—

BECAUSE a new economical odor control system is available to help the renderer—

Rhodia announces for 1956 major price reductions on

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Decomposition of raw material leads to malodorous conditions in the proximity of the rendering plant, within the premises, during manufacture and in transportation equipment and storage areas. This odor problem is especially pronounced during Spring, Summer and Fall. Odor abatement of up to 90% has been accomplished by the use of Alamask.

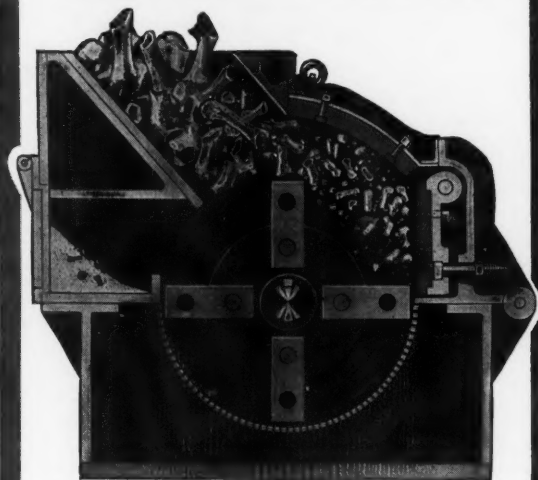
Improve your community and employee relations; our trained engineers are available to work with you on your odor problems. Write us today.

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If it's
GREASY
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WILLIAMS Heavy Duty **HAMMER MILLS**



Grind High Grease Content Tankage, Meat Scrap, Cracklings And Bones More Uniformly, Faster, Cooler, At Lower Cost

- Handles either dry products or materials with high grease content with ease, speed and economy
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Complete "packaged" by-product grinding plants
Crushers for carcasses, entrails, green bones, etc.
Vibrating screens • Pneumatic & mechanical conveyors

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taurants already have changed to serving western beef, Forbes said, and five San Francisco hotels—the Mark Hopkins, Sheraton-Palace, Clift, St. Francis and Fairmont—have just announced plans to switch immediately to western beef.

Big trend to watch in the West, according to Forbes, is decentralization of the major companies. They'll be buying plants outside the big metropolitan areas, nearer to the livestock and feed areas, he said.

"The trend will gain momentum," Forbes predicted, "with the metropolitan facilities used for fresh meat production. More and more the westerners will develop into complete operators from slaughtering through packaging. In order to survive, they'll have to."

Today, national firms with plants in the West do about 28 per cent of the slaughtering business, the independents the rest, Forbes pointed out. This is just about the reverse elsewhere.

Turning to the national picture, Forbes predicted retail prices will not go much higher than they are today.

He injected a note of concern about possible imports from Australia of frozen retail cuts with the quality of meat the majority of our people want. He pointed out the Australians are adopting modern production methods and are looking very seriously to the U. S. market as a major outlet.

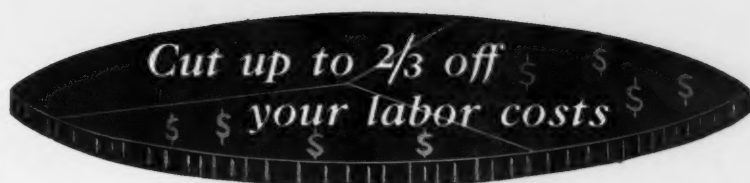
As to the future of frozen retail packages in this country, "Sales will grow by leaps and bounds in the next five years," Forbes predicted, "and some 40 per cent of all meat will be sold in that form by then." As yet, he noted, there is no western plant in this picture.

Forbes also feels that prejudice against frozen meat on the part of the housewife is pretty much gone. Other frozen food items, in such abundance, have worked toward her acceptance of frozen meat. Forbes strongly believes the biggest development in the industry will be the frozen product going direct from the packer to the housewife. And while the product will cost more at first, he sees the price declining as volume builds up.

Right to Work Repeal Proposed in Louisiana

A bill to repeal the state's controversial "right to work" law, prohibiting the union shop and other forms of union security contracts, was introduced in the Louisiana legislature recently by Senator B. B. Rayburn.

At the same time, however, he introduced another bill to continue the so-called "right to work" provisions in effect for agricultural workers.



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You can literally cut up to $\frac{2}{3}$ of your labor costs with Dupps Planned for Profit Engineering. We know because we've done it for others. Why not let us do it for you?

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GERMANTOWN, OHIO





Exciting new way to merchandise meat . . . crystal-clear "goblettes" made of Styron

PICTURE your meat products in these glistening new containers . . . then picture the profit they'll make for you!

Everywhere they've appeared, these clear-as-crystal "goblettes" made of Styron® have been the star attractions in the showcase. Shoppers can't resist meats dramatized so glamorously . . . and sales results are proving it!

Check any supermarket manager, see what *he* thinks of their merchandising power, of the extra shelf life they mean. Then look into

Styron plastic containers for introducing new products. There's nothing like them! They do wonders for established items, too, simply by making them more visually appealing.

You can have Styron plastic containers designed to fit your product needs or order from a wide selection of stock sizes and shapes. They come crystal-clear or opaque, in dozens of colors, in designs unlimited. You'll find it pays to send your meats to market this exciting new way! THE DOW CHEMICAL COMPANY, Midland, Michigan, Plastics Sales Department PL 447P.

you can depend on DOW PLASTICS



The Meat Trail...

Swift Names Two New Vice Presidents; Stewart Retires

Four major changes in the officer ranks of Swift & Company, Chicago, have been announced by PORTER M. JARVIS, president. They involve election of two new vice presidents, trans-



F. J. TOWNLEY



J. B. MILLER

fer of responsibilities of another, and the retirement of GEORGE J. STEWART, vice president and director, because of ill health.

Stewart is retiring on pension after nearly 45 years of service, 25 of them as an officer. He started his Swift career in Chicago as an office boy on October 3, 1911. Twenty years later he was elected a vice president, one of the youngest in the company's history. In January, 1950, he was elected a director.

New and broader responsibilities have been assigned to vice president HAROLD E. WILSON, who has been the officer in charge of sales for the past four years. He will become associated with O. E. JONES, executive vice president, who is in charge of future sales planning, advertising, merchandising and consumer packaged frozen foods.

F. J. TOWNLEY, general sales manager, was elected vice president in charge of all general sales departments of Swift and associated plants.

J. B. MILLER, district sales manager at Atlanta, was elected vice president. In his new post he will direct refinery, vegetable oil buying, margarine and storage operations. He takes over the responsibilities of Stewart.

The two new Swift vice presidents both have had broad experience in various sales divisions of the company.

Townley started his Swift career as a student salesman in Birmingham, Ala., in 1924. Since then, he has held various sales positions in Nashville, Montgomery, Houston, Kansas City and Chicago. In 1951 he was named assistant general sales manager. He was placed in charge of branch house sales in 1952 and was named general

sales manager in 1953 when branch house and plant sales departments were merged.

Miller joined Swift 28 years ago as a clerk in the Fort Worth plant.



H. E. WILSON



G. J. STEWART

After several years of service in the company's margarine and refinery divisions, Miller was transferred to sales units in Texas, serving as manager at Beaumont and later at Houston. In 1952 the new Swift vice president was named district sales manager at Fort Worth and late in 1953 was named assistant general sales manager. Since last January, Miller has served as district sales manager in the Atlanta territory.

Wilson has a 36-year service record with Swift, starting as a clerk in the Chicago accounting department. Later he was transferred to sales. He subsequently managed the company's sales unit at Springfield, Ill., and served as district manager for sales units with headquarters at Syracuse, N. Y., and manager of the New York district territory. He was elected vice president in charge of sales in 1952.



SITE OF new plant to be constructed by Raton Packing Co., Raton, N. M., across the road from present structure, is pointed to by Joe Dennis, vice president and general manager. Designed to MIB standards by the architectural firm of Kerr & Kerr, Amarillo, Tex., plant will have a capacity of 300 hogs, 200 cattle and 25,000 lbs. of sausage products weekly. Overall size will be 88 ft. x 140 ft. The firm plans to dismantle its present building but a separate inedible rendering plant will be retained.

Harrison Named President Of Eastern Meat Packers

J. B. HARRISON, C. A. Durr Packing Co., Utica, N. Y., was elected president of the Eastern Meat Packers Association, Inc., at the group's annual meeting late last week in the Hotel New Yorker, New York City. He succeeds JOHN KRAUSS, John Krauss, Inc., Jamaica, N. Y., who was elevated to chairman of the board.

Other officers named for the coming year are: vice president, JOHN J. MCKENZIE, John McKenzie Packing Co., Burlington, Vt.; treasurer, ALBERT F. GOETZE, Albert F. Goetze, Inc., Baltimore, and secretary-assistant treasurer, JOHN A. KILLICK, Washington, D. C.

Directors chosen for three-year terms expiring April 30, 1959, are F. HOWARD FIROR, Merkel, Inc., Jamaica, N. Y.; GEORGE KERN, George Kern, Inc., New York City, and FRANKLIN L. WEILAND, Weiland Packing Co., Inc., Phoenixville, Pa.

Virgil Ohse is President Of New Kansas Association

VIRGIL OHSE of Ohse Meat Products Co., Topeka, has been elected president of the newly-formed Kansas Independent Meat Packers Association. ARTHUR DIETZ, Thies Packing Co., Inc., Great Bend, was named vice president, and ROBERT D. McLEOD, McLeod Packing Co., Inc., Valley Falls, was elected secretary.

State meat inspection, fully paid for by the state as a public service owed to its citizens, is a major goal of the new association.

PLANTS

T. R. L. SINCLAIR has disposed of his interest in both Herman Sausage Co., Inc., and Cook-Quik, Inc., Tampa, Fla., and severed his connection as president of both concerns.

Operations at the Ottumwa plant of John Morrell & Co. have been suspended temporarily because of labor difficulties.

The Small Business Administration this week announced approval of loans totaling \$150,000 each to the August H. Horman wholesale meat distribution firm in Marshall, Mo., and Smithfield Ham & Products Co., Inc., Smithfield, Va.

Kansas City Meat Co., Los Angeles, is embarking on its third expansion in six years. The present \$60,000 program, officially started with groundbreaking ceremonies, calls for a new

cooler with 200-head capacity and a new dock, complete with scales, rails and downgrade loading ramp. When all the added facilities are completed, by about mid-July, the firm hopes to be breaking more than 1,000 cattle per week, according to company president FRANK GOLDSTEIN. The firm specializes in breaking Choice primal beef and serves the jobber and retail trades throughout Southern California. There is no killing operation. Other company officials are HARRY SHAPIRO, vice president, and OSCAR GOLDSTEIN, plant manager.

JOBS

DONALD J. BAGG has joined the sales staff of Texas Meat Packers, Inc., and Spiritas & Sloan, Inc., Dal-



D. J. BAGG

las, JOE SPIRITAS, president, announced. Bagg started his career in 1948 with a national packer before entering the Army. After completing his Army service, he joined the beef department of Hess-Stephenson Co., Chicago packinghouse brokerage firm. Texas Meat Packers, Inc., specializes in carlot sales of cows, bulls, steers and calves. Spiritas & Sloan, Inc., is a beef boning firm. ARCHIE SLOAN and Spiritas are principals in both concerns.

JAMES J. ROBINSON has been promoted to sales promotion manager for the Los Angeles territory by Oscar Mayer & Co., ROBERT NELSON, west coast regional manager for the firm, announced.

J. J. HECKMAN, formerly of Chicago, has been appointed sales manager of Kentucky Independent Packing Co., Lexington.

LYOUD RUETHER has joined Klubnikin Packing Co., Los Angeles, as assistant sales manager. He was previously with the federal grading service in Los Angeles.

TRAILMARKS

FRANK A. HUNTER, JR., president of Hunter Packing Co., East St. Louis, Ill., has been named chairman of the corporation division of the East St. Louis 1956 Community Chest drive. The division annually accounts for a major portion of the chest's goal.

All regular members of the Pacific Coast Renderers Association in the northern area are invited to attend the next meeting of the board of directors Tuesday, June 26, in Seattle, NELS A.



"SHOP TALK" has changed with the times in the Charles Sive family but the general subject matter—meat packing—has been the same for three generations. Here, Charles Sive, sr., a 50-year industry veteran and an Armour and Company pensioner for the past ten years, exchanges views with son, Charles, jr., at recent NIMPA convention. Charles, jr., a 25-year industry veteran, is a sales engineer with Cincinnati Butchers' Supply Co. in Chicago and previously served as plant superintendent for a midwestern packer. The third generation is represented by Richard Sive, son of Charles, jr., who recently entered the industry as a salesman for Swift & Company in Fort Wayne, Ind. The elder Sive served for 43 years with Armour and for 27 years was superintendent of hog kill and cut at the Armour St. Joseph plant.

HAMBERG, secretary, has announced. The meeting will be followed by a get-acquainted cocktail party and dinner. The association's first attempt at such a meeting and dinner at the Statler Hotel in Los Angeles recently was very successful, attracting 52 area members and guests, Hamberg said. The board at the Los Angeles meeting authorized the printing of 500 cop-

ies of Pacific Coast trading rules on tallow and grease, as adopted at the annual convention.

MOSE ADLER, director of manufacture and sales for Armour and Company sausage products in the Pittsburgh area, retired this week after 53 years with the firm. He served in Pittsburgh for the past 22 years. Pittsburgh Provision and Packing Co., an Armour subsidiary, honored the retiring official with a "Mose Adler Week."

MISS REBA STAGGS, director of the department of home economics, National Live Stock and Meat Board, Chicago, received the distinguished service plaque from Drury College at commencement exercises last weekend in Springfield, Mo. The plaque is awarded to outstanding graduates of the college.

Henry S. Grossman Co., Los Angeles dealers in packer wool pelts and shearlings, has moved into its newly-constructed 16,500-sq. ft. warehouse building in the heart of the Vernon packing district. The ten-year-old firm is managed by brothers HENRY S. and EDWIN W. GROSSMAN and employs 15 persons.

"The Foreman's Place in Modern Business" was the topic of GEORGE STARK, president of Stark, Wetzel & Co., Inc., Indianapolis, at a recent meeting of the Frankfort (Ind.) Management Club.

Here's a new Hollywood-style meat products promotion: Win a 25-words-or-less contest and get free maid and gardener service for a week. That and other prizes are part of a 13-week



GOOD CONSUMER ACCEPTANCE of new packaged line introduced by Pasco Meat Products, Inc., Buffalo, N. Y., is reported by Valentine Niezgoda (right), sales manager, to Joseph Guzewicz (left), plant superintendent, and Casimir Dzimirski, secretary-treasurer. Line includes a variety of link products in Cryovac pouches, franks in a tray and "Saus-etts" in a Marathon band-baseboard type package. The latter two items are overwrapped with cellophane. Basic color scheme used in packaging and labels is red, white and blue.

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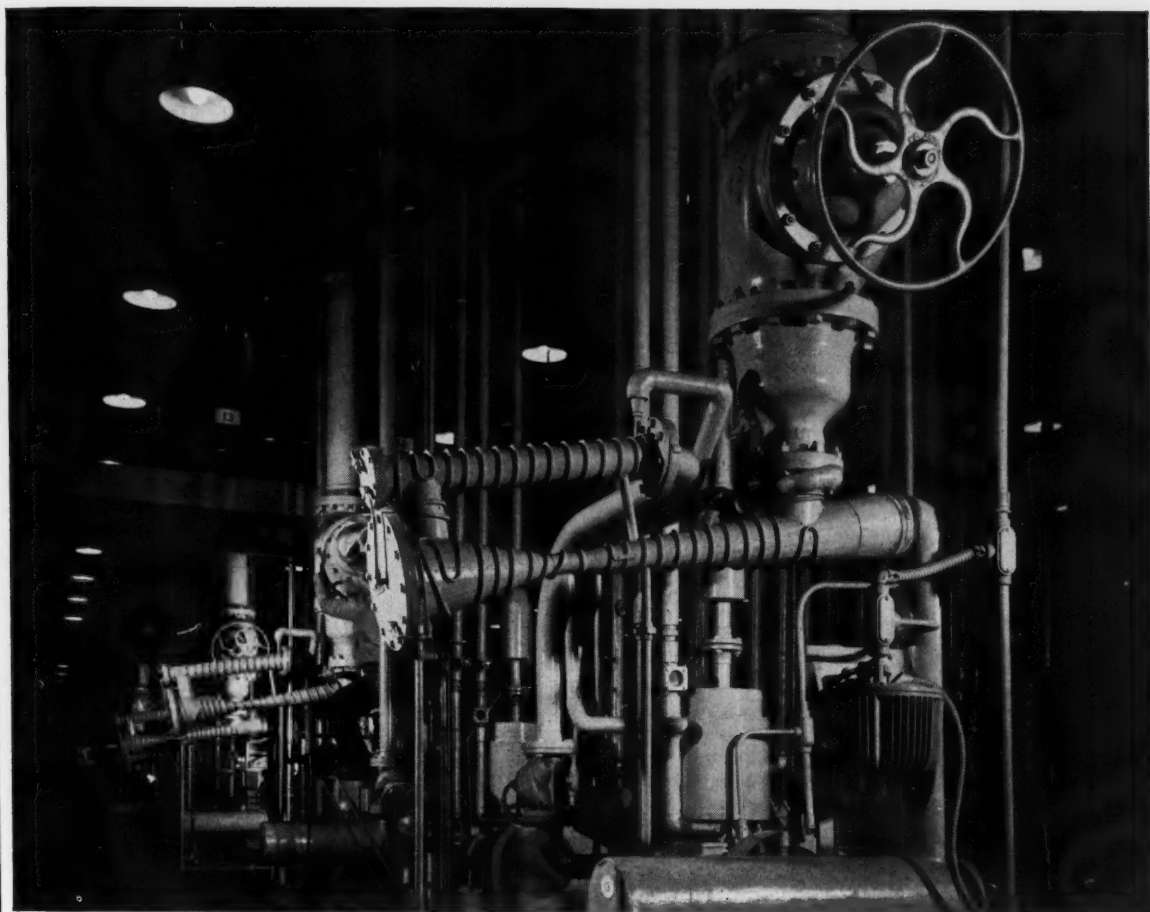
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These Crane valves holding 25 microns absolute pressure after 2 years on vacuum service

The Case History—Valves frequently are the most critical points in a vacuum system. But that's not the case with this large Southern light metals refiner.

This plant reports no trouble or expense over a 2-year period in maintaining a vacuum of less than 25 microns absolute for its distillation process.

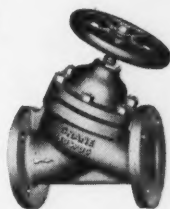
The tight-holding valves installed about 2 years ago on the lines from vacuum pumps shown above are Crane No. 1611 diaphragm pattern. These 12-in. packless iron body valves are used about once daily.

They've allowed no in-leakage at the seat, bonnet-joint, or through the diaphragm. No maintenance whatever has been given the valves since installed. They operate easily and look good for such service indefinitely.

This high efficiency performance is mainly due to Crane separate disc and diaphragm design. The diaphragm used as a bonnet seal only is not subject to destructive crushing. Conventional type disc and body seat provide a metal-to-Neoprene seating that's ideal for vacuum and hard-to-hold fluids.

Moderately priced, Crane diaphragm valves deserve your consideration for many ordinary services, as well as sludges, slurries and corrosive fluids. They are made in a wide variety of body and trim materials, in ½ to 12 in. sizes.

Ask your local Crane Representative about them, or write to address below for literature.



CRANE VALVES & FITTINGS

PIPE • KITCHENS • PLUMBING • HEATING

Since 1855—Crane Co., General Offices: Chicago 5—Local Service Everywhere Through Branches & Wholesalers

Packed for Profit

THE FINEST

IMPORTED HAM

FROM HOLLAND



also:

- Picnics
- Chopped Ham
- Canadian Style Bacon

Sole Selling Agent:

BERNARD BOWMAN CORP.

270 Park Ave., N. Y. C.

PLaza 9-5780

Something for
Packers to
think about...

RUDD
meat baskets

... produce the lowest
possible cost per package

WRITE FOR INFORMATION AND PRICES

RUDD BASKET COMPANY
Starks Bldg., Louisville 2, Ky.

Southern California promotion plan for Kold Kist, Inc. The Los Angeles firm packs a full line of frozen meat pies and complete dinners featuring beef steak, roast beef and chili. Joe Leighton Publicity-Public Relations is the guiding light behind the program. The advertising comes from the George Patton Advertising Agency, also of Hollywood, and employs television and radio spots backed up with space in TV and radio publications.

DEATHS

HERBERT E. BISCHOFF, 58, president and treasurer of Badger Sausage Co., Milwaukee, died of a heart attack May 26. He was one of the founders of the firm. Bischoff had been a sausage manufacturer for 28 years and was a member of the Milwaukee Sausage Manufacturers' Association. Survivors include the widow, ANITA; a son, ARMAND, and a daughter, MRS. ROBERT GLAUBITZ.

ALWIN A. BANTZ, 68, vice president of the Edlmann Provision Co., Cincinnati, was stricken fatally recently while at work. He was one of the founders of the firm in 1930 and served as vice president about 25 years. Survivors include the widow, ALMA EDELMANN BANTZ, and a daughter.

Prof. MALCOLM H. KERR, 54, a member of the animal husbandry department at the University of Maryland, College Park, Md., for the past nine years, died recently. He was widely known in the livestock and meat industry, having judged at many

of the leading swine shows and served as vice president of the National Black and Bridle Club. Before joining the Maryland faculty, Kerr served in the animal husbandry departments of Berea College, University of Connecticut and University of Tennessee. He received the bachelor's and master's degrees in animal husbandry from Iowa State College at Ames.

EDWARD J. GREENE, 56, general manager of the Packers Hide Association, Chicago, died May 29. Surviving are the widow, GENEVIEVE; two sons, MARTIN and EDWARD, and a daughter, MARGUERITE.

JAMES DEVER, 72, who retired in 1948 as credit manager and a director of Swift-Canadian Co., Ltd., Toronto, died recently. He was a veteran of 45 years in the industry.

Six sales executives of the Crane Co., Chicago, and two company pilots were killed recently in an airplane crash at Jeffersonville, Ind. The accident occurred as the aircraft was en route to Louisville, where the Crane men were to attend a convention of the Heating, Piping and Air Conditioning Contractors Association. Killed were: JAMES A. DWYER, 59, vice president of industrial sales; GEORGE L. ERWIN, JR., 60, vice president of heating sales; GEORGE L. LINDHOLM, 54, manager of valve and fitting sales; JESS A. McMURRY, 59, director of branches; CHARLES A. TOWNER, 42, assistant to Erwin; FRED J. WILKEY, 47, special representative, industrial sales department; RANDY MULHERIN, 54, the pilot, and ROBERT ROBINETTE, 27, co-pilot.



LIVE DEMONSTRATION of "prefabrication" of portion-control steaks from primal beef cut is feature of Armour and Company presentation at recent Institutional Editorial Conference, Hotel Sheraton, Chicago. The sirloin butt is being cut by C. V. Olmstead, manager of the Armour food service department.

Operations

RENDERER'S PERCOLATOR FREES AND FILTERS FATS AND MOVES SCRAPS TO SCREW

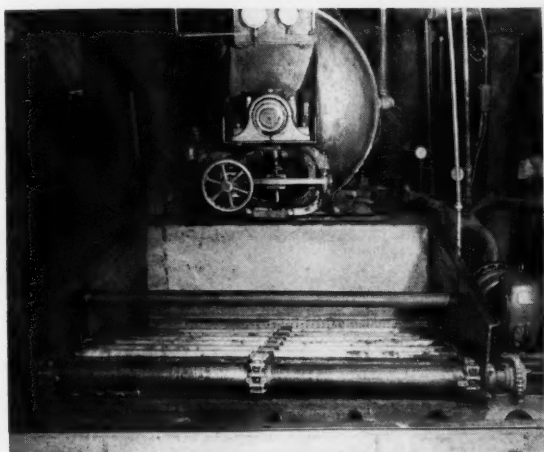
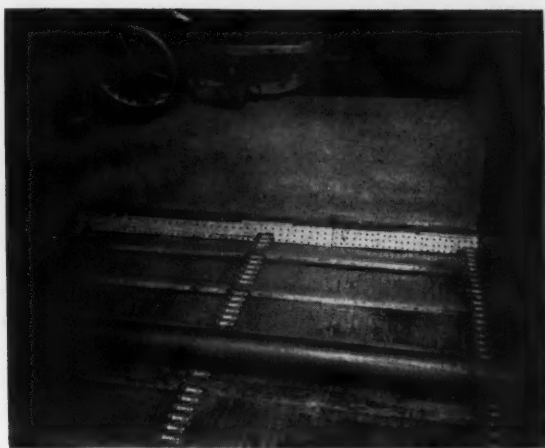


PHOTO SHOWS pitch of percolator which aids fat flow back through meat scrap mass under the melter's discharge door.



DRAG BARS which keep scraps from caking and are used to pull the material to the takeaway screw conveyor.

ELIMINATION of fine deposits, faster drainage of freed fats and the controlled feeding of drained bone and meat scraps from the pan are the major advantages of a newly developed percolator pan, the Autoperc. The unit was invented by M. F. McAfee and further engineered by Omer Dreiling of San Angelo By-Products, Inc., San Angelo, Tex. It has been used in daily operations at the San Angelo plant for about a year.

The new device is a pitched drain pan equipped with a series of conveyorized drag bars. The pitch (toward the melter discharge port) aids in draining the freed fat. If a large amount of entrapped oil is held in the meat scraps it flows more easily because of the pitch. If the meat scraps contain a small amount of entrapped oil, its flow is expedited by moving the drag bars for a few inches (toward the discharge end of the pan); this fissures the scrap mass and frees oil.

The slope of the pan serves the further purpose of helping to filter out fines. The bulk of the meat scrap mass is located at the rear of the pan. This forms a thick filter bed for catching the fines. Oil flows freely from this mass because it can be stirred with the drag bars. In like manner, oil from the thinner mass also flows through the thicker portion, again filtering the fines.

The oil is allowed to drain for about ten minutes before the mass is moved forward by the drag bar conveyor, states Dreiling.

As the fat drains, fines collect at

the extreme lower (melter) end of the Autoperc. As the drag bar conveyor moves the load out to the screw conveyor feeding the Expeller or curb press, it picks up these fines and mixes them in with the meat scraps, leaving a clean pan. The cracklings always collect at the bottom of the pan's pitch, as the flow of oil brings them to this point. They are not allowed to settle over a large pan area. The pan has been kept free of any crackling accumulation, according to Dreiling; the few that are not conveyed out are washed out with the heavy flow of freed fats at the end of the following cook.

After the draining cycle, the drag bar conveyor dumps the load into the screw feeding the press or Expeller. The rate of conveyor movement, controlled by a variable feed apparatus or electronic control, is coordinated with the put-through rate of the pressing units. Completely automatic, the drag bars and screw feed the cracklings to the pressing machines at a uniform rate that keeps them operating at their capacity. No manual effort is required. It is a push button operation.

The height of the drag bars and the speed of drag bar travel govern the rate of unloading. The drag bars knife through the drained meat scrap mass. Since their height is constant, the speed of the conveyor determines the pan unloading rate.

The Autoperc has accomplished the objectives of its inventors. It has facilitated the drainage of the entrapped fats by incorporating a slope

in the pan design and employing the drag bars periodically to stir the draining mass. It has eliminated the need of cleaning the percolator pan of fines, since none remains. It has made the unloading of the drained meat scraps a completely automatic operation. Finally, the unit can be installed in any rendering plant with a minimum of effort.

The units are manufactured in a variety of sizes to match cooker capacities. After installing the percolator, all that remains is to connect the grease drainage, power source and Expeller or curb press fed conveyor.

The drag bars are pulled through the pan by rotation of three sprockets.

License to manufacture the patented Autoperc has been given to The Cincinnati Butchers' Supply Co.

U. S. Supreme Court Denies Writ In Packer-Buyer Case

The U. S. Supreme Court has denied the industry's petition for a writ of certiorari in the case of *Amshoff vs. U. S.* This was the case in which the industry sought to show the invalidity of regulations issued under the Packers and Stockyards Act requiring the registration of packer livestock buyers at posted stockyards as "dealers."

By refusing to call the case up for review, the High Court, in effect, has affirmed the lower court's decision that the Secretary of Agriculture has the power to require such registration. Denial of the petition represents a final disposition of the case.

primal beef
torial Com-
d, manager



Krauss Builds, Moves

MILLWRIGHTS collecting their construction tools found themselves being elbowed by musicians and caterers setting up open house at the new plant of John Krauss, Inc., Jamaica, N. Y. It was a tremendous timing, planning, and moving job to transfer operations to a new plant, maintain production, and prepare to welcome employees' families, customers and friends to a two-day celebration. The open house parties, held on



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Movied Entertains

Saturday and Sunday, April 28-29 were red letter days. Not only did the firm show off its plant and products, but it also featured its family line of packaged meat products in refrigerated cases, showing the mass display effectiveness of the "big red K" family package design. Introduced for the first time at the open house was the brand-new original Krauss musical jingle, "Look for the Big Red 'K'." Spontaneous group singing of the jingle became the order of the day, and guests at the open house were presented with the recordings. The words, now being used on all five greater New York radio stations over which Krauss advertises, are:

"Whenever you want the best in meat
Look for the Big Red 'K'.
Whenever you want a flavor treat
Look for the Big Red 'K'.
Always remember to buy the brand
That's guaranteed so fine
They're made the best by every test
By every test they taste the best,
To get those wonderful meats by
Krauss
Look for the Big Red 'K'!"

Included in the family package display, which has been developed over a two-year period by Baker/Johnson & Dickinson, Milwaukee, were the

LEFT COLUMN photos show (top to bottom) customers looking at product display; John Krauss, president, in the midst of radio celebrities; Tom O'Dea, of Krauss (third photo, third from left) showing stick product to guests; John Krauss (bottom) dancing the "cha-cha" with entertainers. Company officers in top right photo are: Carl Graefing, vice president; Charles Baffi, sales manager, Krauss; Herman Schierenbeck, executive vice president; Donald Timmons, vice president, and O'Dea, vice president, operations. Center right photo shows Krauss being congratulated by H. W. Dickinson, partner, and Marilyn Slauson, account executive of Baker/Johnson & Dickinson. Bottom right photo is a candid shot of guests who danced the evening away.

new Krauss 6-oz. chub packages of sandwich spreads, filled and formed on a Kartridg-Pak unit.

Over the weekend 2,000 guests visited the plant which was decorated with balloons and flowers. Finishing touches on the plant had been completed on April 27.

On hand to greet guests were the executives and staff of John Krauss, Inc., representatives of the advertising agency, Baker/Johnson & Dickinson

[Continued on page 29]



A good seasoning is the secret of good sausage . . . but it's no secret that AROMIX high quality

packs a sales wallop!

seasonings and specialties provide the sales punch your quality sausage and loaves deserve. Go a "round" or two with AROMIX.

AROMIX CORPORATION

1401-15 W. Hubbard St. • Chicago 22, Ill. • MOntroe 6-0970-1

LANCASTER, ALLWINE and ROMMEL

REGISTERED PATENT ATTORNEYS

Suite 468, 815-15th Street, N. W.
WASHINGTON 5 — — D. C.

Practice before U. S. Patent Office.
Validity and Infringement Investigations and Opinions.
Booklet and form "Evidence of Conception" forwarded upon request.



SWEET RED PEPPERS!

Order now to assure your leaves sausage and specialties the number-one sales position on the fall and winter market. These crisp, uniformly bright red "California Wonder" Sweet Peppers will give your products the same high quality appeal you have long enjoyed from the use of GOLDSMITH Diced Sweet Pickles. We urge you to order now for early delivery, subject to approval of price.

GOLDSMITH'S DICED SWEET PICKLE

In your Leaves, Sausage and Specialties:

- IMPARTS A DISTINCTIVE TASTE APPEAL
- ENHANCES EYE AND SALES APPEAL
- MEANS LOWER COSTS, HIGHER PROFITS

Diced Sweet Pickles, 5/16"—7/16" in size,
340 pounds drained weight per 50 gallon barrel.
Sweet Pickle Chunks, 1/2" to 3/4" cut,
285 pounds drained weight per 50 gallon barrel.
Diced Dill Pickles, 5/16"—7/16" in size,
300 pounds drained weight per 50 gallon barrel.
Red Pimento Huls,
285 pounds drained weight per 50 gallon barrel.

Goldsmith Pickle Co.

5000 West Monroe Street • Chicago 44, Ill.
Telephone AUstin 7-2777

PORK • BEEF • LAMB • VEAL

CANNED MEATS

COMMERCIAL SHORTENINGS

NATURAL CASINGS • DRY

SAUSAGE • LARD FLAKES



Rath

BLACK HAWK

MEATS

FROM THE LAND O' CORN

THE RATH PACKING CO., WATERLOO, IOWA

Well Spiced!



When you season and spice
Bologna . . . it's nice
To add that just-right combination.
If proportions are right
As with us and Miss White
They'll applaud you with sales
'cross the nation!

ASMUS BROS. INC.

Spice Importers and Grinders

523 EAST CONGRESS • DETROIT 26, MICHIGAN



MIRACLE TRIPE CLEANER

PROTECTS YOUR PROFITS 4 WAYS

1. Gives you a better job with from 25% to 50% less material than you have been using.
2. Cuts down waste and spoilage by producing a cleaner product.
3. Moisture retained longer in finished product.
4. Saves labor and time . . . puts you dollars ahead on every load.

WRITE — WIRE — PHONE

174 CENTRAL AVENUE, S. W., ATLANTA, GEORGIA

SANFAX TL-12

PAT. PENDING

**CLEANER, WHITER TRIPE WITH FAR
HIGHER YIELD PER LOAD**

CHECK THESE ADVANTAGES

- ✓ Complete cleaning in 35 minutes
- ✓ Cleaner, whiter tripe
- ✓ Fresh smelling tripe
- ✓ Clean feeling tripe
- ✓ Free rinsing tripe
- ✓ Low alkali content
- ✓ Gentle to the hands

**Unconditionally
GUARANTEED**

ATLANTA • CHICAGO



The **SANFAX** *Company*

"Specialized Chemicals for Industry"

ALL MEAT . . . output, exports, imports, stocks

Meat Output Up After Previous Low

Meat production under federal inspection for the week ended May 26 showed a small increase and totaled 363,000,000 lbs. compared with 357,000,000 lbs. the week before. It showed also a smaller margin over last year's 359,000,000 lbs. for the corresponding May period. Slaughter of cattle was up some after the previous week's decline, but was smaller than that for the same 1955 week. Output of beef, however, was somewhat larger than last year due to heavier average weights. Hog slaughter continued to decline, but held an 8 per cent edge over a year ago, with output of pork only about 5 per cent larger than last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
May 26, 1956	360	196.6	1,013	138.8	
May 19, 1956	349	190.6	1,021	139.8	
May 28, 1955	368	194.6	942	134.1	

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
May 26, 1956	137	17.3	230	10.8	363
May 19, 1956	129	16.0	230	10.8	357
May 28, 1955	141	17.6	275	12.8	359

1950-56 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,965; Sheep and Lambs, 369,561.
1950-56 LOW WEEK'S KILL: Cattle 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
May 26, 1956	985	546	245	136
May 19, 1956	985	546	244	137
May 28, 1955	955	529	258	148

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Mil. lbs.
	Live	Dressed	Live	Dressed	
May 26, 1956	230	126	96	47	—
May 19, 1956	225	124	96	47	—
May 28, 1955	227	125	96	47	35.0

MEAT EXPORTS-IMPORTS

Export business in lard decreased in February to 48,326,770 lbs. from 65,355,052 lbs. in January, but was slightly larger than the 47,253,312 lbs. in February, 1955. Exports of edible tallow rose to 3,057,728 lbs. from 1,213,550 lbs. in January and were almost four times larger than the 793,916 lbs. exported in February, 1955. Movement abroad of 114,095,911 lbs. of inedible tallow in February compared with 113,400,292 lbs. in January and 92,707,581 lbs. in February of 1955. On the import side, inshipments of canned beef at 5,026,667 lbs. compared with 4,541,955 lbs. in January and 3,885,260 lbs. in February and February 1955. The USDA cooked hams and shoulders at 6,902,846 lbs. were down from both January, and February 1955. The USDA report on exports and imports of meat industry products is as follows:

	Feb., '56 Pounds	Feb. '55 Pounds
EXPORTS (domestic):		
Beef and veal—		
Fresh or frozen	7,968,210	4,977,625
Pickled or cured	772,100	1,227,280
Pork—		
Hams & shoulders, cured or cooked and bacon...	1,617,735	1,509,914
Other pork, fresh, frozen, pickled, salted or otherwise cured...	5,452,797	4,648,568
Other meats, except canned (Incl. edible animal organs)	8,122,810	3,763,420
Canned meats—		
Beef and veal	612,980	238,280
Sausage, prepared		
sausage meats, bologna and frankfurters ...	420,198	421,714
Pork	582,083	317,834
Lard, includes rend. pork fat and shortenings (chief wt. animal fat)	48,326,770	47,253,312
Tallow, edible	3,057,728	793,916
Tallow, inedible	114,095,911	92,707,581
Inedible animal oils, greases and fats, n.e.c.	9,108,270	10,037,847
IMPORTS:		
Beef, fresh or frozen....	1,947,075	1,528,270
Veal, fresh or frozen....	1,458
Beef and veal, pickled or cured	103,494	311,799
Canned beef (includes corned beef)	5,026,667	3,885,260
Pork, fresh or chilled or frozen	3,246,974	2,671,549
Hams, shoulders, bacon & other pork ¹	381,585	595,227
Canned cooked hams & shoulders	6,902,846	7,412,910
Other pork, prepared or preserved ²	1,009,886	953,275
Meats, fresh, chilled, frozen, n.e.s.	36,700	112,589
Meats, canned, prep. or pres. n.e.s.	454,944	788,323
Lamb, mutton and goat meat	546,594	19,475
Tallow, inedible	294,860	296,360
Animal fats and greases, n.e.s.	70,484	116,300

¹Not cooked, boned or canned or made into sausage.

²Includes fresh pork sausage. Compiled from official records, Bureau of the Census.

U. S. Lard Storage Stocks

Stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, on May 1, 1956 totaled 226,017,000 lbs., according to the Bureau of Census. This compared with 232,719,000 lbs. a month before and 140,352,000 lbs. in 1955.

Krauss Plant Opening

[Continued from page 27]

son; and stars of radio shows Krauss sponsors.

A buffet luncheon and refreshments were served to the guests who toured the plant to inspect the latest in sausage manufacturing facilities and to view product displays of the new package line. A band provided music and the ham boning department doubled as the dance hall. Youngsters were given balloons and sun hats, featuring the Big Red K.

Company officials were happy with the reception accorded their new package, products and 17,500 sq. ft. processing plant. And on Monday, April 30, just the pleased expressions of the Krauss staff reminded of the show; it was business again.

U. S. To Supply Austria With Bulk Of Her Lard Imports

United States' lard will again constitute the bulk of Austria's lard imports in 1956. Under P. L. 480, Austria will be in a position to import as much as 17,000,000 lbs. of U. S. lard. In addition, about 15,000,000 lbs. of U. S. lard is expected to be imported through normal commercial channels.

Lard imports into Austria in 1955 were around 35,500,000 lbs., considerably less than the 42,700,000 lbs. in 1954. The U. S. supplied 75 per cent of the 1955 lard imports.

Austrian produced lard was retailing in mid-February 1956 at about 18 to 22 schillings per kilogram (32 - 38 cents per lb.), compared with the fixed price of 14.40 schillings (25 cents per lb.) for imported lard. Yet the Vienna housewives prefer domestic lard because it is reputed to be of superior quality.

Lard is still imported under licenses issued on a public bid basis by the "Livestock Marketing Board." Under the sponsorship of the Ministry of the Interior, all imported lard is remelted, blended with some indigenous lard, and then repacked for retail sale.

PROCESSED MEATS . . . SUPPLIES

Processing and Canning of Meat Food Products Continues High During April

PROCESSORS of meats and meat food products handled another large volume of product in April and canners put up a record amount in containers during the month, according to a U.S. Department of Agriculture tabulation. Total volume of product processed in the four weeks of April rose to 1,388,384,000 lbs. from 1,288,298,000 lbs. in the same

four-week period last year.

Another increase in the volume of sausage prepared raised the month's total to 127,613,000 lbs. compared with 118,687,000 lbs. last year. Steaks, chops and roasts prepared and processed totaled 49,720,000 lbs. compared with 47,986,000 lbs. last year.

Volume of bacon sliced totaled 76,213,000 lbs. as against 65,357,000

lbs. in the corresponding period of last year. Lard renderers processed 166,034,000 lbs. of lard for a considerable increase over the 141,802,000 lbs. rendered a year ago.

Canning, although down seasonally from the month before, reached a high of 42,041,000 lbs. of meat food products packed in institutional sizes of 3 lbs. and over as against 31,102,000 lbs. last year. Volume in the smaller cans at 166,149,000 lbs. was sharply higher than the 121,177,000 lbs. last year.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—APRIL 1 THROUGH APRIL 28, 1956 COMPARED WITH CORRESPONDING FOUR-WEEK PERIOD, APRIL 3 THROUGH APRIL 30, 1955

	Apr. 1-28 1956	Apr. 3-30 1955	17 Weeks 1956	17 Weeks 1955
Placed in cure—				
Beef	12,243,000	10,290,000	53,878,000	48,581,000
Pork	255,036,000	251,148,000	1,200,111,000	1,158,710,000
Other	102,000	127,000	454,000	568,000
Smoked and/or dried—				
Beef	4,369,000	5,537,000	18,218,000	20,382,000
Pork	177,507,000	171,082,000	844,992,000	795,008,000
Cooked Meat—				
Beef	5,718,000	5,356,000	23,723,000	23,249,000
Pork	19,191,000	21,457,000	98,892,000	106,120,000
Other	333,000	403,000	1,407,000	1,601,000
Sausage—				
Fresh finished	18,119,000	16,572,000	85,433,000	80,125,000
To be dried or semi-dried	10,676,000	9,600,000	43,375,000	40,033,000
Franks, wieners	50,939,000	46,276,000	191,499,000	177,695,000
Other, smoked, or cooked	47,879,000	46,239,000	188,930,000	190,023,000
Total sausage	127,613,000	118,687,000	509,437,000	487,876,000
Loaf, head cheese, chilli, jellied products	15,755,000	17,305,000	63,685,000	64,356,000
Steaks, chops, roasts	49,720,000	47,986,000	225,268,000	206,430,000
Bouillon cubes, extract	170,000	188,000	429,000	652,000
Sliced bacon	76,213,000	65,357,000	323,232,000	281,967,000
Sliced, other	13,931,000	10,333,000	52,244,000	39,658,000
Hamburger	12,243,000	11,238,000	55,392,000	49,822,000
Miscellaneous meat product	5,012,000	5,018,000	27,441,000	21,007,000
Lard, rendered	166,034,000	141,802,000	801,857,000	680,745,000
Lard, refined	138,967,000	110,543,000	601,429,000	485,113,000
Oil, stock	8,000,000	8,556,000	34,909,000	35,736,000
Edible tallow	16,420,000	12,291,000	63,956,000	51,762,000
Rendered pork fat—				
Rendered	8,391,000	7,272,000	40,763,000	34,848,000
Refined	3,968,000	3,942,000	21,398,000	30,792,000
Compound containing animal fat	51,757,000	41,787,000	312,983,000	178,519,000
Oleomargarine containing animal fat	5,494,000	2,873,000	21,172,000	13,519,000
Canned product (for civilian use and Dept. of Defense)	214,175,000	157,718,000	914,267,000	707,107,000
Total*	1,388,384,000	1,228,298,000	6,108,476,000	5,511,370,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

MEATS AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FOUR-WEEK PERIOD, APRIL 1 THROUGH APRIL 28, 1956

	Pounds of finished product	Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	18,709,000	14,095,000	4,614,000
Canned hams	18,356,000	14,095,000	4,261,000
Corned beef hash	210,000	6,086,000	6,883,000
Chili con carne	444,000	92,000	4,307,000
Viennas	92,000	1,139,000	1,046,000
Deviled ham	92,000	6,000	3,310,000
Franks, wieners in brine	6,000	8,000	2,828,000
Other potted or deviled meat food products	8,000	32,000	844,000
Tamales	60,000	32,000	1,647,000
Sliced dried beef	32,000	71,000	8,780,000
Chopped beef	1,647,000	119,000	4,446,000
Meat stew (all product)	71,000	64,000	135,000
Spaghetti meat products	119,000	708,000	1,427,000
Tongue (other than pickled)	64,000	3,000	505,000
Vinegar pickled products	708,000	326,000	16,020,000
Bulk sausage	3,000	1,829,000	65,622,000
Hamburger, roasted or corned beef, meat and gravy	326,000	372,000	256,000
Soups	1,829,000	372,000	396,000
Sausage in oil	372,000	2,109,000	68,000
Tripe	3,000	157,000	7,370,000
Brains	157,000	313,000	19,777,000
Loins and picnics	2,109,000	42,041,000	166,149,000
All other meat with meat and/or meat by-products — 20% or more	157,000	313,000	19,777,000
Less than 20%	313,000		
Totals	42,041,000	166,149,000	

DOMESTIC SAUSAGE

(l.c.l. prices)		
Pork sausage, hog cas.	40	@43
Pork saus., bulk, 1-lb.	31	@34½
Pork sausage, sheep cas., 1-lb. pkge.	48	@53
Pork sausage, sheep cas., 5-6-lb. pkge.	46	@51
Frankfurters, sheep cas.	49½	@58
Frankfurters, skinnies	41	@42
Bologna (ring)	42	@43
Bologna, artificial cas.	34½	@36
Smoked liver, hog bungs	45	@48
Smoked liver, art. cas.	34½	@39
New Eng. lunch, spec.	58	@65
Polish sausage, smoked	53	@54
Tongue and Blood	39	@42½
Olive loaf	42	@46½
Pepper loaf	55½	@59
Pickle & Pimiento loaf	42	@42½

SEEDS AND HERBS

(l.c.l. prices)	Whole	Ground
Caraway seed	25	30
Comino seed	28	33
Mustard seed:		
fancy	23	
yellow Amer.	17	
Oregano	34	
Coriander		
Morocco, No. 1 20 ..	24	
Marjoram, French	57	62
Sage, Dalmatian, No. 1 ..	58	66

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs	86@89
Thuringer	45@48
Furmer	68@71
Holsteiner	70@73
B. C. Salami	75@79
Pepperoni	65@68
Genoa style salami, ch.	89@92
Cooked Salami	40@44
Sicilian	81@84
Goteborg	68@71
Mortadella	48@51

SPICES

(Basis, Chgo., orig. bbls., bags, bales)	Whole	Ground
Allspice prime	1.00	1.09
Refined	1.07	1.19
Chilli, Powder	47	
Chilli Pepper	41	
Cloves, Zanzibar	59	65
Ginger, Jam., unbl.	81	88
Mace, fancy Banda.	3.25	3.50
West Indies	3.30	
East Indies	2.98	
Mustard, flour, fancy.	37	
No. 1	33	
West India Nutmeg.	90	
Paprika, Spanish	51	
Pepper, cayenne	54	
Pepper:		
Red, No. 1	54	
White	47	51
Black	43	47

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)	
Beef Casings:	
Rounds—	
Export, narrow, 2½/35 mm.	1.10@1.35
Export, med. 35/38	90@1.10
Export med. wide, 38/40	95@1.50
Export, wide, 40/44	1.30@1.65
Export, jumbo, 44/up.	2.00@2.40
Domestic, regular	70@85
Domestic, wide	80@1.10
No. 1 weasands	12@16
24 in. up	9@14
No. 2 weas., 22 in. up.	9@14
Middles—	
Sewing, 1½/2½ in.	1.25@1.65
Select, wide, 2½/3½ in.	1.75@2.10
Extra select,	
2½/3½ in.	2.25@2.60
Bungs, exp. No. 1	25@35
Bungs, domestic	18@24
Dried or salt bladders, piece:	
8-10 in. wide, flat.	9@11
10-12 in. wide, flat.	11
12-15 in. wide, flat.	15@18
Pork Casings:	
Extra narrow, 29 mm.	4.00@4.15
and down	3.75@4.15
Medium,	
32@35 mm.	2.15@2.50
Spec. medium,	
35@38 mm.	1.65@1.90

Hog Bungs—

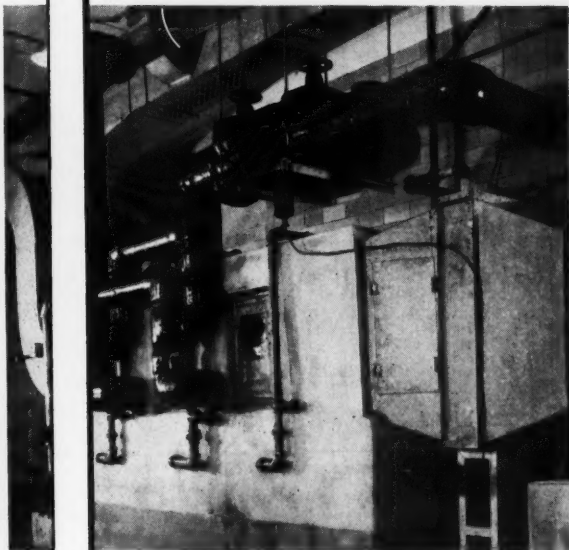
Sow	54@60
Export, 34 in. cut	45@52
Large prime, 34 in.	34@38
Med. prime, 34 in.	25@28
Small prime	16@22
Middles, 1 per set, cap off	55@60
Sheep Casings (per hank):	
26/28 mm.	5.25@6.00
24/28 mm.	5.50@6.00
22/24 mm.	4.90@5.25
20/22 mm.	4.00@4.30
18/20 mm.	3.60@3.25
16/18 mm.	2.00@2.20

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls. del. or f.o.b. Chgo.	\$10.85
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car of 45,000 lbs., only paper sacked, f.o.b. Chgo. gran. ton	29.40
Rock salt, ton in 100-lb. bags, f.o.b. wne., Chgo.	27.40
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.00
Refined standard cane gran. basis (Chgo.)	8.00
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	9.55
Dextrose, per cwt.	7.00
Cerelease, Reg. No. 53	7.00
Ex-Warehouse, Chicago	7.75

GENUINE OZITE

PIPE COVERING INSULATION



CUTS POWER CONSUMPTION

- APPLIES EASILY WITHOUT WASTE
- LOW CONDUCTIVITY FOR EFFICIENT HEAT BARRIER
- ALLOWS CLOSE TEMPERATURE CONTROL
- LASTS A LIFETIME

OZITE All-Hair felt is easy to install for curves, straight pipes or valves... applies without waste... provides maximum capacity of refrigeration units... Ozite is practically indestructible.

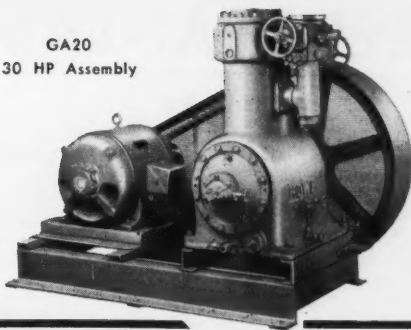
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No shape is too complex

AMERICAN HAIR & FELT CO.

MERCHANDISE MART • CHICAGO 54, ILLINOIS

GA20
30 HP Assembly



Another **HOWE FIRST!**

HOLDS INSTALLATION COSTS WAY DOWN!

HOWE AMMONIA COMPRESSOR ASSEMBLIES, in capacities to 50 H.P. in both Standard and Booster models, are now factory assembled on steel base with drive and electric motor.

SAVE Special Foundation

SAVE Space

SAVE Installation Labor

SAVE Expensive Belt Guard

The same high quality—medium speed—long life—Howe Compressors are now built into a compact assembly. Makes possible finished installation in a matter of hours after delivery. The experience and know-how gained from 44 years of refrigeration equipment manufacturing backs every Howe recommendation. Your inquiries are invited.

Write for literature

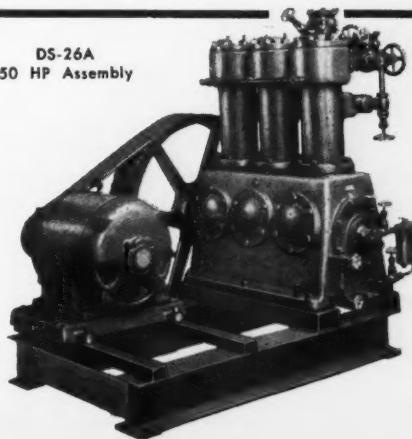
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SINCE 1912, manufacturers of ammonia compressors, condensers, coolers, fin coils, locker freezing units, air conditioning (cooling) equipment.

DS-26A
50 HP Assembly



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256,000

396,000

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54@ 60

45@ 55

34@ 30

25@ 25

16@ 20

55@ 60

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5.25@6.00

5.50@6.00

4.00@5.25

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JUNE 2, 1956

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

May 28, 1956

WHOLESALE FRESH MEATS CARCASS BEEF

Native steer:	
Prime, 600/800	36 1/2
Choice, 500/700	34 1/2
Choice, 700/800	33 1/2
Good, 500/700	32 1/2
Bull	25 1/2
Commercial cow	24 1/2
Canner-cutter cow	22 1/2

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	48 @ 51n
Foreqtrs., 5/800	26 @ 27n
Rounds, all wts.	41 @ 42
Td. loins, 50/70 (cl)	78 @ 85
Sq. chucks, 70/90	28n
Arm chucks, 80/110	26 1/2n
Briskets (cl)	20 1/2 @ 21
Ribs, 25/35 (cl)	55 @ 56
Navels, No. 1	8 @ 8 1/2
Flanks, rough No. 1	12 @ 12 1/2

Choice:	
Hindqtrs., 5/800	42 @ 42 1/2
Foreqtrs., 5/800	24 @ 24 1/2
Rounds, all wts.	41 @ 41 1/2
Td. loins, 50/70 (cl)	63 @ 68
Sq. chucks, 70/90	30 @ 31
Arm chucks, 80/110	26 1/2 @ 27
Briskets (cl)	20 1/2 @ 21
Ribs, 25/35 (cl)	44 @ 47
Navels, rough No. 1	8 @ 8 1/2
Flanks, rough No. 1	12 @ 12 1/2
Good:	
Rounds	39 @ 40
Sq. chucks	27 @ 28
Briskets	19 @ 20
Ribs	30 @ 31
Loins	54 @ 57

COW & BULL TENDERLOINS

Fresh J/L C-C grade	Froz. C/L
63	63
80 @ 83	Cow, 3/4
87 @ 90	Cow, 4/5
95 @ 97	Cow, 5/up
96 @ 97	Bull, 5/up

BEEF HAM SETS

Inalides, 12/up	41 1/2
Outalides, 8/up	38
Knuckles, 7 1/2 up	41 1/2

CARCASS MUTTON

Choice, 70/down	13 @ 14
Good, 70/down	12 @ 13

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	May 28	May 28	May 28
STEER:			
Choice:			
500-600 lbs.	\$33.00 @ 35.00	\$35.00 @ 36.00	\$33.00 @ 36.00
600-700 lbs.	32.00 @ 34.00	33.00 @ 35.00	32.00 @ 35.00
Good:			
500-600 lbs.	30.00 @ 33.00	32.00 @ 33.00	32.00 @ 34.00
600-700 lbs.	29.00 @ 31.00	31.00 @ 32.00	31.00 @ 33.00
Commercial:			
350-600 lbs.	28.00 @ 31.00	29.00 @ 31.00	29.00 @ 32.00
COW:			
Commercial, all wts.	25.00 @ 27.00	27.00 @ 30.00	24.00 @ 28.00
Utility, all wts.	24.00 @ 26.00	24.00 @ 27.00	23.00 @ 26.00
Canner, cutter	None quoted	20.00 @ 24.00	21.00 @ 25.00
Bull, util. & com'l	28.00 @ 31.00	28.00 @ 30.00	None quoted

FRESH CALF	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	38.00 @ 40.00	30.00 @ 35.00	37.00 @ 41.00
Good:			
200 lbs. down	35.00 @ 38.00	34.00 @ 37.00	35.00 @ 38.00

LAMB, SPRING (Carcass):			
Prime:			
40-50 lbs.	47.00 @ 49.00	47.00 @ 48.00	48.00 @ 51.00
50-60 lbs.	47.00 @ 49.00	46.00 @ 47.00	46.00 @ 49.00
Choice:			
40-50 lbs.	47.00 @ 49.00	47.00 @ 48.00	48.00 @ 51.00
50-60 lbs.	47.00 @ 49.00	45.00 @ 47.00	46.00 @ 49.00
Good, all wts.	45.00 @ 48.00	43.00 @ 45.00	45.00 @ 50.00

MUTTON (EWB):			
Choice, 70 lbs. down	15.00 @ 18.00	None quoted	14.00 @ 17.00
Good, 70 lbs. down	15.00 @ 18.00	None quoted	14.00 @ 17.00

BEEF PRODUCTS

(L.c.l. prices)	
Tongues, No. 1, 100's	28 1/2 @ 32
Hearts, reg., 100's	10 1/2
Livers, sel., 35/50's	27 1/2
Livers, reg., 35/50's	15 1/2
Lips, scalded, 100's	9
Lips, unscaled, 100's	8
Tripe, scalded, 100's	5 1/2 @ 6
Tripe, cooked, 100's	5 1/2 @ 6
Melts, 100's	5 1/2 @ 5 1/2
Lungs, 100's	5 1/2 @ 5 1/2
Udders, 100's	4 1/2

FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	43
Veal breads,	
under 12 oz.	82
12 oz. up	98 1/2
Calf tongues, 1 lb./dn.	22
Ox tails, under 1/2 lb.	10 1/2
Ox tails, over 1/2 lb.	16

BEEF SAUS. MATERIALS FRESH

Canner-cutter cow	
meat, bbls.	32 1/2 @ 33 1/2
Bull meat, bon's, bbls.	33 1/2 @ 34
Beef trim, 70/85, bbls.	22 1/2
Beef trim, 85/90, bbls.	27
Bon's chucks, bbls.	32 @ 32 1/2
Beef cheek meat,	
trimmed, bbls.	19 1/2
Shank meat, bbls.	14
Beef head meat, bbls.	35 1/2
Veal trim., bon's, bbls.	30

VEAL-SKIN OFF

(L.c.l. prices)	
Prime, 80/110	\$42.00 @ 43.00
Prime, 110/150	41.00 @ 42.00
Choice, 80/110	36.00 @ 38.00
Choice, 110/150	36.00 @ 38.00
Good, 50/80	31.00 @ 34.00
Good, 80/150	34.00 @ 36.00
Commercial, all wts.	30.00 @ 34.00

CARCASS LAMB

(L.c.l. prices)	
Prime, 40/50	None qtd.
Prime, 50/60	None qtd.
Choice, 40/50	None qtd.
Choice, 50/60	None qtd.
Good, all wts.	44 @ 45
Springs, pr. 35/45	53 @ 55
Springs, pr. 45/55	53 @ 55
Springs, pr. 55/60	51 @ 52
Springs, ch. 35/45	53 @ 55
Springs, ch. 45/55	53 @ 55
Springs, ch. 55/60	51 @ 52

NEW YORK

May 28, 1956

WHOLESALE FRESH MEATS

BEEF CUTS

(L.c.l. prices)	
Steer:	
Prime carc., 6/700	\$38.50 @ 40.00
Prime carc., 7/800	37.50 @ 39.00
Choice carc., 6/700	35.50 @ 36.50
Choice carc., 7/800	34.50 @ 35.50
Hinds, pr., 6/700	49.00 @ 51.00
Hinds, pr., 7/800	47.00 @ 50.00
Hinds, ch., 6/700	46.00 @ 48.00
Hinds, ch., 7/800	44.00 @ 47.00

BEEF CUTS

(L.c.l. prices)	
Prime steer	
Hindqtrs., 600/700	52 @ 55
Hindqtrs., 700/800	50 @ 53
Hindqtrs., 800/900	47 @ 48
Rounds, flank off	42 1/2 @ 43 1/2
Rounds, diamond	
bone, flank off	43 @ 44
Short loins, untrim.	72 @ 80
Short loins, trim.	103 @ 110
Flanks	13 @ 14
Ribs (7 bone cut)	48 @ 50
Arm chucks	28 @ 35
Briskets	23 @ 26
Plates	10 @ 12
Foreqtrs. (Kosh.)	31 @ 34
Arm chucks (Kosh.)	32 @ 35

Choice steer:	
Hindqtrs., 600/700	48 @ 51
Hindqtrs., 700/800	44 @ 48
Hindqtrs., 800/900	42 @ 45
Rounds, flank off	42 @ 43
Rounds, diamond	
bone, flank off	42 1/2 @ 43 1/2
Short loins, untrim.	58 @ 64
Short loins, trim	78 @ 85
Flanks	13 @ 13 1/2
Ribs (7 bone cut)	45 @ 50
Arm chucks	27 @ 29
Plates	9 @ 11
Foreqtrs. (Kosh.)	30 @ 33
Arm chucks (Kosh.)	30 @ 33

N. Y. MEAT SUPPLIES

Receipts reported by the USDA	
Marketing Service week ended	
May 26, 1956 with comparisons:	
STEER AND HEIFER: Carcasses	
Week ended May 26	10,504
Week previous	12,575

COW:	
Week ended May 26	1,722
Week previous	1,674
BULL:	
Week ended May 26	321
Week previous	376

VEAL:	
Week ended May 26	12,106
Week previous	13,781
LAMB:	
Week ended May 26	21,717
Week previous	28,556

MUTTON:	
Week ended May 26	771
Week previous	2,467
HOG AND PIG:	
Week ended May 26	6,074
Week previous	6,952

PORK CUTS:	
Week ended May 26	1,087,219
Week previous	1,283,853
BEEF CUTS:	
Week ended May 26	386,236
Week previous	471,494

VEAL AND CALF CUTS:	
Week ended May 26	8,000
Week previous	3,000
LAMB AND MUTTON:	
Week ended May 26	5,110
Week previous	10,292

BEEF CURED:	
Week ended May 26	13,040
Week previous	14,897
PORK CURED AND SMOKED:	
Week ended May 26	152,225
Week previous	312,824

LARD AND PORK FAT:	
Week ended May 26	8,893
Week previous	7,550
LOCAL SLAUGHTER	
CATTLE:	
Week ended May 26	14,173
Week previous	9,939
CALVES:	
Week ended May 26	12,440
Week previous	10,209

FANCY MEATS

(L.c.l. prices)	
Veal breads, 6/12 oz.	75
12 oz./up	97
Beef livers, selected	30
Beef kidneys	14
Oxtails, 1/2 lb./up	11

LAMB

(Springers, l.c.l. carcass prices)	
City	
Prime, 30/40	\$56.00 @ 58.00
Prime, 40/45	58.00 @ 60.00
Prime, 45/55	55.00 @ 57.00
Prime, 55/65	54.00 @ 55.00
Choice, 30/40	56.00 @ 58.00
Choice, 40/45	57.00 @ 59.00
Choice, 45/55	55.00 @ 57.00
Choice, 55/65	54.00 @ 55.00
Good, 30/40	53.00 @ 55.00
Good, 40/45	55.00 @ 56.00
Good, 45/55	53.00 @ 55.00
Western	
Prime, 45/dn.	53.00 @ 55.00
Prime, 45/55	54.00 @ 57.00
Prime, 55/65	53.00 @ 55.00
Choice, 45/dn.	53.00 @ 55.00
Choice, 45/55	54.00 @ 57.00
Choice, 55/65	52.00 @ 54.00
Good, 45/dn.	45.00 @ 48.00
Good, 45/55	48.00 @ 50.00

VEAL-SKIN OFF

(L.c.l. carcass prices)	
Western	
Prime, 80/130	\$38.00 @ 41.00
Choice, 80/130	33.00 @ 39.00
Good, 50/80	28.00 @ 30.00
Good, 80/130	32.00 @ 35.00
Com'l, 50/80	28.00 @ 29.00
Com'l, 80/130	29.00 @ 32.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.50
Breast fat (cwt.)	2.25
Edible suet (cwt.)	2.50
Inedible suet (cwt.)	2.50

HOGS:	
Week ended May 26	52,728
Week previous	52,039
SHEEP:	
Week ended May 26	39,284
Week previous	35,237

COUNTRY DRESSED MEAT	
VEAL: Carcasses	
Week ended May 26	3,770
Week previous	4,133

HOGS:	
Week ended May 26	28
Week previous	41

LAMB AND MUTTON:	
Week ended May 26	148
Week previous	148

PHILA. FRESH MEATS

May 28, 1956	
WESTERN DRESSED	
STEER CARCASS: (Cwt.)	
Choice, 500/700	\$35.50 @ 37.00
Choice, 700/900	34.50 @ 36.00
Good, 500/700	32.00 @ 33.50
Hinds, choice	45.00 @ 48.00
Hinds, good	40.00 @ 43.00
Rounds, choice	44.00 @ 45.00
Rounds, good	40.00 @ 43.00
COW:	
Com'l all wts.	\$27.50 @ 28.50
Utility, all wts.	26.00 @ 27.00
VEAL (SKIN OFF):	
Choice, 80/110	\$37.00 @ 39.00
Choice, 110/150	37.00 @ 39.00
Good, 50/80	31.00 @ 33.00
Good, 80/110	33.00 @ 35.00
Good, 110/150	34.00 @ 36.00
LAMB:	
Prime, 30/45	\$50.00 @ 55.00
Prime, 45/55	53.00 @ 55.00
Choice, 30/45	50.00 @ 55.00
Choice, 45/55	53.00 @ 55.00
Good, 30/45	45.00 @ 53.00
Good, 45/55	48.00 @ 52.00

LOCALLY DRESSED	
STEER BEEF (lb.)	
Choice	Good
Hinds, 500/800	44 @ 46
Hinds, 800/900	43 @ 45
Rounds, no flank	42 @ 43
Hip rd. + flank	41 @ 43
Full loin, untrim.	44 @ 48
Short loin, untrim.	54 @ 60
Ribs (7 bone)	44 @ 48
Arm chucks	25 @ 29
Briskets	23 @ 25
Short plates	8 1/2 @ 12 1/2

Detours Need Not Spell Disaster



Batavia's "Refrigeration Reserve" means positive protection

The *quality* built into a Batavia Body takes the *risk* out of delivery. Despite delivery delays your product is *protected*. And that's just *one* of the many dollar and cents benefits a Batavia Body provides. Ordinary maintenance costs are virtually eliminated, body life lengthened, delivery breakdowns practically unknown.

Why should you deliver in a Batavia Body? Let a Batavia representative show you, in black and white, why a Batavia Body costs less to own than any other. Let him show you why Batavia Bodies serve equally well for both the largest, and the smallest, companies in your field.

LIFE BEGINS AT 40°

Your product and your profits take a beating when bacteria-action causes loss of bloom, grade, quality. At 40°, when life begins, quality ends. Choose a Batavia Body for complete protection.



BATAVIA BODY COMPANY Batavia, Illinois



COMPARE THESE FEATURES

Heavy-duty all steel Cold-Seal doors

Superior Batavia-quality insulation

Heavy-duty rustproof steel interior and exterior construction

Large condensor and extra hold-over plates

... just a few of the reasons behind Batavia's lower-per-pound meat delivery costs.

Lb.
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..... 97
..... 30
..... 14
..... 11

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MEAT

Carcasses

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MEATS

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(Cwt.)

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45 39@42

45 38@40

45 39@42

43 38@41

48 40@42

60 50@53

48 38@42

29 25@27

25 23@25

12 8 1/2 @12

PORK AND LARD... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, May 29, 1956)

SKINNED HAMS			BELLIES		
Fresh or F.F.A.		Frozen	Fresh or F.F.A.		Frozen
44 1/2 @ 45	10/12	44 1/2	21 1/2 n	6/8	21 1/2 n
45	12/14	45	21 @ 21 1/2	8/10	21 @ 21 1/2
45	14/16	45 1/2	22	10/12	22
46	16/18	46	21	12/14	21
45	18/20	45	20	14/16	20
41 1/2	20/22	41 1/2	19	16/18	19
38	22/24	38	17	18/20	17
36 1/2	24/26	36 1/2	Gr. Ann.	18/20	D.S. Clear
33 @ 33 1/2	25/30	33	14 1/2	18/20	15 1/4
31 1/2	25/up, 2's in	31 1/2	14 1/2	20/25	14 1/2

Ham quotations based on product conforming to Board of Trade definition regarding new trim effective January 9, 1956.

PICNICS

Fresh or F.F.A.		Frozen
4/6	23 1/2	23 1/2
6/8	22 1/2	22 1/2
8/10	22 1/2	22 1/2
10/12	21 1/2 n	21 1/2 n
12/14	21 1/2 n	21 1/2 n
8/up, 2's in	21 1/2 n	21 1/2 n

FAT BACKS

Fresh or Frozen		Cured
9 1/2 n	6/8	3 1/2 n
9 1/2 n	8/10	10
11 1/2 n	10/12	12 1/2
11 1/2 n	12/14	12 1/2
11 1/2 n	14/16	12 1/2 n
11 1/2 n	16/18	12 1/2 n
11 1/2 n	18/20	12 1/2 n
11 1/2 n	20/25	12 1/2 n

FRESH PORK CUTS

Job Lot		Car Lot
52 @ 54 1/2	Loins, 12/dn.	53 1/2
52 @ 52 1/2	Loins, 12/16	52
43	Loins, 16/20	41
37	Loins, 20/up	35
39 @ 40	Rost. Butts, 4/8	34 1/2
33 1/2 @ 34	Rost. Butts, 8/12	32 1/2
33 1/2 @ 34	Rost. Butts, 8/up	32 1/2 n
38 @ 40	Ribs, 3/dn.	35 1/2
28 @ 29	Ribs, 3/5	24 1/2
19 @ 20	Ribs, 5/up	18

OTHER CELLAR CUTS

Fresh or Frozen		Cured
9 1/2	Square Jowls	unq.
9 1/2 @ 9 1/2	Jowl Butts, Loose	9 1/2 b
10 n	Jowl Butts, Boxed	unq.

LARD FUTURES PRICES

NOTE: Add 1/2 c to all price quotations ending in 2 or 7.

FRIDAY, MAY 25, 1956

Open	High	Low	Close
July 12.60	12.65	12.50	12.52a
Sep. 13.00	13.00	12.85	12.85a
Oct. 12.80	12.85	12.90	12.90a
Nov. 12.80	12.80	12.70a	12.70a
Dec.	13.30a	13.30a

Sales: 8,680,000 lbs.

Open interest at close Thurs., May 24: May one lot, July 1,510, Sept. 1,329, Oct. 325, Nov. 86, and Dec. 21 lots.

MONDAY, MAY 28, 1956

July 12.40	12.40	11.80	11.80b
Sep. 12.70	12.70	12.12	12.22-20
Oct. 12.77	12.77	12.25	12.27
Nov. 12.40	12.40	12.05	12.05a
Dec. 13.10	13.10	12.75	12.75a

Sales: 14,600,000 lbs.

Open interest at close Fri., May 25: May one lot, July 1,469, Sept. 1,321, Oct. 332, Nov. 88, and Dec. 21 lots.

TUESDAY, MAY 29, 1956

July 11.82	11.97	11.80	11.82
Sep. 12.22	12.40	12.20	12.20-22
Oct. 12.27	12.45	12.27	12.30b
Nov. 12.07	12.20	11.95	12.05a
Dec. 12.70	12.90	12.60	12.77a

Sales: 14,040,000 lbs.

Open interest at close Mon., May 28: July 1,350, Sept. 1,303, Oct. 324, Nov. 90, and Dec. 21 lots.

WEDNESDAY, MAY 30, 1956

(Memorial Day)
Legal holiday, no trading in lard futures.

THURSDAY, MAY 31, 1956

July 11.95	12.05	11.90	11.95
Sep. 12.35	12.45	12.30	12.35-37
Oct. 12.45	12.55	12.37	12.45
Nov. 12.17	12.17	12.05	12.12
Dec. 12.82	12.85	12.82	12.90

Sales: 8,000,000 lbs.

Open interest at close Tues., May 29: July 1,262, Sept. 1,299, Oct. 357, Nov. 89, and Dec. 23 lots.

CHGO. FRESH PORK AND PORK PRODUCTS

May 28, 1956

(L.C.I. prices)	
Hams, skinned, 10/12	46
Hams, skinned, 12/14	46 1/2
Hams, skinned, 14/16	46 1/2
Picnics, 4/6 lbs., loose	25
Picnics, 6/8 lbs.	24
Pork loins, bon's	66
Shoulders, 16/dn., loose	31
Pork livers	11
Tenderloins, fresh, 10's	65
Neck bones, bbls.	7 1/2 @ 8
Ears, 30's	11 @ 12
Feet, s.c., 30's	6 @ 7

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers in Job lots only)

Pork trim., reg., 40%	17 @ 17 1/2
Pork trim., guar. 50%	20
lean, bbls.	20
Pork trim., 80% lean, bbls.	30 @ 31
Pork trim., 95% lean, bbls.	38
Pork head meat	21 1/2 @ 22
Pork cheek meat, trim., bbls.	24

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$14.62
Refined lard 50-lb. cartons, f.o.b. Chicago	14.12
Kettle rendered tierces, f.o.b. Chicago	15.12
Leaf, kettle rendered tierces, f.o.b. Chicago	15.62
Lard flakes, f.o.b. Chicago	16.87
Neutral tierces, f.o.b. Chicago	16.37
Standard shortenings, N. & S. (del.)	23.25
Hydro. shortening, N. & S.	24.25

WEEK'S LARD PRICES

P.S. or D.R.	P.S. or D.R.	Ref. in 50-lb.
Cash	Loose	tins
Tierces	(Open)	(Open)
(Bd. Trade)	(Mkt.)	(Mkt.)
May 25-12.25n	11.37 1/4 n	13.37 1/4 n
May 26-12.25n	11.37 1/4 n	13.37 1/4 n
May 28-11.80n	11.12 1/2 n	13.12 1/2 n
May 29-11.80n	10.90n	12.87 1/2 n
May 30-11.80n	no trading	
May 31-11.80n	10.80n	12.87 1/2 n

HOG VALUES MUCH IMPROVED THIS WEEK

(Chicago costs and credits, first two days of the week)

Mark-ups in pork, advancing at a more rapid rate than costs on live hogs, brought about better cut-out values this week. Light hogs returned to the plus column, while the minus values on others narrowed appreciably.

	-180-220 lbs.—	-220-240 lbs.—	-240-270 lbs.—
	Value	Value	Value
per cwt.	per cwt.	per cwt.	per cwt.
live	live	live	live
Lean cuts	\$13.45	\$19.39	\$12.96
Fat cuts, lard	4.36	6.28	4.42
Ribs, trimmings, etc.	1.78	2.53	1.63
Cost of hogs	\$17.03	\$17.03	\$17.19
Condemnation loss	.00	.00	.00
Handling, overhead	2.00	1.81	1.57
TOTAL COST	\$19.12	\$27.51	\$19.56
TOTAL VALUE	19.59	19.01	26.73
Cutting margin	+\$.47	-\$.55	-\$.82
Margin last week	1.30	-1.83	-1.72

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles May 28	San Francisco May 28	No. Portland May 29
FRESH PORK (Carcass): (Packer style)	(Shipper style)	(Shipper style)	(Shipper style)
80-120 lbs., U.S. 1-3	None quoted	\$29.00 @ 30.00	None quoted
120-170 lbs., U.S. 1-3	\$29.50 @ 31.00	27.00 @ 29.00	\$28.00 @ 30.50

FRESH PORK CUTS: No. 1:

LOINS:			
8-10 lbs.	52.00 @ 56.00	54.00 @ 58.00	51.00 @ 56.00
10-12 lbs.	52.00 @ 56.00	56.00 @ 60.00	51.00 @ 56.00
12-16 lbs.	52.00 @ 56.00	54.00 @ 58.00	50.00 @ 55.00

PICNICS: (Smoked)	(Smoked)	(Smoked)
4-8 lbs.	30.00 @ 36.00	28.00 @ 32.00

HAMS, Skinned:			
12-16 lbs.	49.00 @ 55.00	54.00 @ 58.00	52.00 @ 57.00
16-18 lbs.	52.00 @ 58.00	52.00 @ 56.00	50.00 @ 55.00

BACON, "Dry" Cure No. 1:			
6-8 lbs.	34.00 @ 41.00	38.00 @ 42.00	36.00 @ 40.00
8-10 lbs.	32.00 @ 38.00	36.00 @ 40.00	34.00 @ 37.00
10-12 lbs.	30.00 @ 36.00	34.00 @ 38.00	32.00 @ 34.00

LARD, Refined:			
1-lb. carton	16.00 @ 18.00	18.00 @ 20.00	14.50 @ 17.50
50-lb. cartons & cans	14.75 @ 17.50	18.00 @ 19.00	None quoted
Tierces	14.25 @ 17.00	17.00 @ 18.00	12.50 @ 16.50

N. Y. FRESH PORK CUTS

May 28, 1956 (L.C.I. prices)	Western
Pork loins, 8/12	\$54.00 @ 57.00
Pork loins, 12/16	\$53.00 @ 55.00
Hams, sknd., 10/14	48.00 @ 50.00
Boston Butts, 4/8	38.00 @ 41.00
Regular picnics, 4/8	27.00 @ 30.00
Spareribs, 3/down	39.00 @ 43.00
Pork trim., regular	28.00
Pork trim., spec. 80%	44.00

N. Y. DRESSED HOGS

(L.C.I. prices)	(Heads on, leaf fat in)
50 to 75 lbs.	\$29.25 @ 32.25
75 to 100 lbs.	29.25 @ 32.25
100 to 125 lbs.	29.25 @ 32.25
125 to 150 lbs.	29.25 @ 32.25

CHGO. WHOLESALE SMOKED MEATS

May 29, 1956	
Hams, skinned, 14/16 lbs.	(Av.)
Wrapped	52
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	54
Hams, skinned, 16/18 lbs., wrapped	52
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	54
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	31 1/2
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	30
Bacon, No. 1 sliced, 1-lb. head, seal, self service pkge.	43

PHILA. FRESH PORK

May 28, 1956	WESTERN DRESSED
PORK CUTS—U.S. 1-3, Lb.	
Reg. loins, trmd., 8/12	52 @ 55
Reg. loin, trmd., 12/16	52 @ 55
Butts, Boston, 4/8	31 @ 33
Spareribs, 3/down	33 @ 35
Regular Picnics	None qtd.

LOCALLY DRESSED

U.S. No. 1-3, lb.	
Pork loins, 8/12	56 @ 58
Pork loins, 12/16	56 @ 58
Belilles, 10/12	23 @ 26
Spareribs, 3/dn.	36 @ 38
Sk. hams, 10/12	50 @ 53
Sk. hams, 12/14	50 @ 53
Picnics, 4/8	27 @ 29
Boston butts, 4/8	35 @ 37

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended May 26, 1956 was 11.5, the U. S. Department of Agriculture has reported. This ratio compared with the 10.2 ratio for the preceding week and 11.7 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.541, \$1.503 and \$1.491 per bu. during the three periods, respectively.

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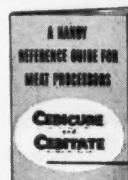
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BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

Tuesday, May 29, 1956

BLOOD

Unground, per unit of ammonia (bulk)*5.00@5.25n

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose: *5.50@5.75n
Low test *5.50@5.75n
Med. test *5.00@5.25n
High test *1.50@1.75

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged...\$ 72.50@ 80.00
50% meat, bone scraps, bulk ... 70.00@ 75.00
55% meat scraps, bagged 93.00
60% digester tankage, bagged... 77.50@ 82.50
60% digester tankage, bulk 75.00@ 80.00
80% blood meal, bagged 110.00@120.00
Steamed bone meal, bagged 87.50
(spec. prep.) 65.00@ 70.00
60% steamed bone meal, bagged.

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia 4.25@4.50
Hoof meal, per unit ammonia 6.00@6.25

DRY RENDERED TANKAGE

Low test, per unit prot.*1.25@1.30n
Med. test, per unit prot.*1.20@1.25n
High test, per unit prot.*1.15@1.20n

GELATINE AND GLUE STOCKS

Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted) ... 6.00@ 7.00
Cattle jaws, scraps and knuckles per ton55.00@57.00
Pig skin scraps and trimmings 7.00

ANIMAL HAIR

Winter coil dried, per ton*125.00@135.00
Summer coil dried, per ton*60.00@ 65.00
Cattle switches, per piece 4@5 1/2
Winter processed, gray, lb. 2 1/2
Summer processed, gray, lb. 15

*Delivered.

TALLOW and GREASES

Tuesday, May 29, 1956

Late last week, choice white grease, all hog, again traded at 7 1/2c c.a.f. East, with further offerings held at that price. Bids were reported 1/2c lower. There was good inquiry for bleachable fancy tallow at 7c, Chicago, and 7 1/2c to 7 3/4c c.a.f. East, production considered. Other product was also in demand, with special tallow bid at 6 1/2c, and yellow grease at 6c, Chicago. Prime tallow was bid at 7 1/2c c.a.f. New Orleans. Edible tallow was available at 10 1/2c f.o.b. outside points, and 11c, Chicago.

On Monday, the market assumed a soft tone, as buyers lowered their ideas and showed little active interest. Early in the day, bleachable fancy tallow sold at 7c Chicago basis, but later, trades were reported at 6 1/2c Chicago basis. Also in the early market, choice white grease, all hog, sold at 7 1/2c delivered East, but later was offered at 7 1/2c, East. No. 2 tallow traded at 5 1/2c Chicago basis, down 1/4c. Choice white grease, not all hog, was

offered at 7c, but buyers indicated 1/4c less. Bids on edible tallow were at 10 1/2c, Chicago basis, but sellers held firm to 10 1/2c.

Edible tallow traded at 10 1/2c f.o.b. outside point, on Tuesday, to another outside point, but later was offered at 10 1/2c Chicago, but untraded. Bleachable tallow sold at 6 1/2c Chicago basis, 1/2c lower. In additional trading at lower levels, special tallow sold at 6 1/2c, yellow grease at 5 1/2c, No. 1 tallow at 5 1/2c, and No. 2 tallow at 5 1/2c, all Chicago basis. Some off-yellow grease sold at 5 1/2c Chicago basis. Choice white grease, not all hog, sold at 6 1/2c Chicago basis, and choice white grease, all hog, sold 7 1/2c c.a.f. East.

TALLOWs: Tuesday's quotations: edible tallow, 10 1/2c @ 10 1/2c; original fancy tallow 7c; bleachable fancy tallow, 6 1/2c; prime tallow, 6 1/2c; special tallow, 6 1/2c, No. 1 tallow, 5 1/2c, and No. 2 tallow, 5 1/2c.

GREASEs: Choice white, not all hog, 6 1/2c; B-white, 6 1/2c; yellow grease, 5 1/2c; house grease, 5 1/2c; brown grease, 5c; choice white grease, all hog, 7 1/2c, c.a.f. East.

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EASTERN BY-PRODUCTS

New York, May 29, 1956
Dried blood was quoted Tuesday at \$4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50@4.75 f.o.b. per unit of ammonia and dry rendered tankage was priced at \$1.35 nominal per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, MAY 25, 1956

	Open	High	Low	Close	Prev. Close
July	17.31	17.19	17.37
Sept.	16.55b	16.43	16.73
Oct.	15.70b	15.62b	15.70b
Dec.	15.45	15.35	15.50
Jan.	15.32	15.28b	15.40b
Mar.	15.25b	15.20b	15.35b
May	15.15b	15.12b	15.30b
July	15.00b	15.00b	15.20b

Sales: 361 lots.

MONDAY, MAY 28, 1956

	Open	High	Low	Close	Prev. Close
July	17.22	17.22	16.73	16.74	17.19
Sept.	16.42	16.42	16.03	16.08	16.43
Oct.	15.50b	15.45	15.25	15.31b	15.62b
Dec.	15.30b	15.25	15.05	15.09b	15.35
Jan.	15.15b	15.15	15.05	15.03b	15.28b
Mar.	15.10b	15.15	14.94	14.94	15.20b
May	15.00b	15.03	15.03	14.88b	15.12b
July	14.90b	14.75b	15.00b

Sales: 689 lots.

TUESDAY, MAY 29, 1956

	Open	High	Low	Close	Prev. Close
July	16.70	17.05	16.70	16.96	16.74
Sept.	16.03	16.45	16.03	16.43	16.08
Oct.	15.25b	15.62	15.35	15.62	15.31b
Dec.	15.10b	15.42	15.18	15.42	15.09b
Jan.	15.00b	15.35	15.35	15.35	15.03b
Mar.	14.95b	15.30	15.12	15.25b	14.94
May	14.85b	15.23b	14.88b
July	14.80b	15.16b	14.75b

Sales: 347 lots.

WEDNESDAY, MAY 30, 1956

(Memorial Day)
Holiday, no trading in cottonseed oil futures.

VEGETABLE OILS

Tuesday, May 29, 1956

Crude cottonseed, carlots, f.o.b.
Valley	14% n
Southeast	14% n
Texas	14% n
Corn oil in tanks, f.o.b. mills	15% pd
Soybean oil, Decatur basis	13% @ 14n
Peanut oil, f.o.b. mills	15% n
Coconut oil, f.o.b. Pacific Coast	12n
Cottonseed foots:
Midwest and West Coast	1% @ 1 1/2
East	1% @ 1 1/2

OLEOMARGARINE

Tuesday, May 29, 1956

White domestic vegetables	28
Yellow quarters	30
Milk churned pastry	26
Water churned pastry	25

OLEO OILS

Tuesday, May 29, 1956

Prime oleo stearine (black barrels)	13 1/2
Extra oleo oil (drums)	17 @ 17 1/2

n—nominal, a—asked, pd—paid.

SHORTENING—EDIBLE OIL

Shipments of shortening and edible oil in April totaled 280,691,000 lbs., according to the Institute of Shortening and Edible Oils. This was a sharp drop from March shipments of 383,459,000 lbs. Of the April total, 105,975,000 lbs. was shortening and 154,072,000 lbs., was edible oil. Shipments of both to agencies of the federal government and government controlled corporations, and for commercial export totaled 20,644,000 lbs.

HIDES AND SKINS

Only a couple selections of packer hides traded up to early Tuesday at steady prices—Small packer and country hide markets slow—No sales of big packer calf or kipskins reported—Sheep pelt market steady to easier.

CHICAGO

PACKER HIDES: The big packer hide market was quiet in respect to trading Monday of the new week, but bids were fairly active. Inquiry for most selections was 1/2c off last week's trading levels, with the exception of butt-branded and Colorado steers, which were wanted at steady prices. Trade sources thought the carryover of hides from last week accounted for the lower bids in the market. Late in the day, light native steers sold steady and Rivers brought 15c and St. Pauls traded at 15 1/2c. A car of light and ex-light steers reportedly sold at 15 1/2c and 17 1/2c, respectively, a large outside independent packer involved.

In activity early Tuesday, a couple cars of heavy native steers sold at 12c and 12 1/2c for St. Louis and Sioux City production. Other trading was also accomplished on heavy native steers at 12c and 12 1/2c. Branded steers sold at 9 1/2c on butts and 8 1/2c on Colorados.

SMALL PACKER AND COUNTRY HIDES: Trading of small packer hides was slow to get started and, although prices were mostly steady, a weaker undertone was believed in the making. There were reports that 40-lb. average hides sold out of the Southwest at 16 1/2c and 17c. The 50@52-lb. average small packer hides were quoted at 12c and 12 1/2c in the Midwest, without early movement.

There was no change on the 60-lb. average, and this average was nominally quoted at 10@10 1/2c. The country hide market was also slow, with bids for 48@50-lb. average straight locker butchers at 10@10 1/2c, countered with offerings priced at 11c and as high as 12c in some instances. Country 50@52-lb. average renderers were quoted at 9 1/2c on a nominal basis.

CALFSKINS AND KIPSKINS: There was no trading of big packer calfskins or kipskins reported, due again to lack of offerings.

SHEEPSKINS: Quotations varied on sheep pelts, depending upon quality, with movement generally slow. No. 1 shearlings sold at 2.50, with most buyers trying for lower prices. No. 2 shearlings were quoted at 1.75

up to 1.90, and No. 3's mostly at .80, both on a nominal basis. Dry pelts were reported held at 22c and 23c, without action. Pickled skins easier, with sales of lambs heard as low as 9.00.

CHICAGO HIDE QUOTATIONS

	Week ended May 29, 1956	Cor. Week 1955
Lt. nat. steers	15 @ 15 1/2	12 1/2 @ 13
Hvy. nat. steers	12 @ 12 1/2	10 @ 10 1/2
Ex. Lgt. nat. steers	18n	9 1/2
Butt brand. steers	9 1/2n	9 1/2
Col. steers	8 1/2n	9 1/2
Hvy. Tex. steers	9 1/2n	9 1/2
Lgt. Tex. steers	13 1/2n	13 1/2n
Ex. lgt. Tex. steers	17n	13 @ 13 1/2n
Hvy. nat. cows	13n	10 1/2 @ 11n
Lt. nat. cows	15 1/2 @ 16 1/2n	12 1/2 @ 13
Branded cows	12 @ 13n	9 1/2 @ 10n
Nat. bulls	10 @ 10 1/2n	8 1/2 @ 9n
Branded bulls	9 @ 9 1/2n	7 1/2 @ 8n
Calfskins
Nor., 10/15	50 @ 52 1/2n	40n
10/down	45n	42 1/2n
Kips, Nor., nat., 15/25	34n	28n

SMALL PACKER HIDES

STEERS AND COWS:
60 lbs. and over	10 1/2n 9 @ 9 1/2n
60 lbs. and over	10 @ 10 1/2n 9 @ 9 1/2n

SMALL PACKER SKINS

Calfskins, all wts.	.36 @ 37n	32 1/2n
Kipskins, all wts.	.26 @ 27n	20n

SHEEPSKINS

Packer shearlings,		
No. 1	2.50n	2.25@2.35
Dry Pelts	22@23n	27n
Horsehides, Untrim. ..	10.25n	8.00@8.50n

N. Y. HIDE FUTURES

FRIDAY, MAY 25, 1956

	Open	High	Low	Close
July	12.25b	12.50b-70n
Oct.	12.75	12.75	12.65	12.70b-80n
Jan.	12.90b	12.90	12.83	12.88b-13.00n
Apr.	13.05b	13.05	13.05	13.05b-30n
July	13.25b	13.25b-40n
Oct.	13.40b	13.40b-60n

Sales: 56 lots.

MONDAY, MAY 28, 1956

	Open	High	Low	Close
July	12.45b	12.55	12.48	12.45b-56n
Oct.	12.60b	12.75	12.50	12.55-50n
Jan.	12.78b	12.85	12.85	12.70b-75n
Apr.	12.95b	12.85b-95n
July	13.15b	13.25	13.25	13.00b-15n
Oct.	13.30b	13.10b-30n

Sales: 22 lots.

TUESDAY, MAY 29, 1956

	Open	High	Low	Close
July	12.35b	12.53	12.50	12.55b-64n
Oct.	12.50b	12.74	12.70	12.70b-85n
Jan.	12.65b	12.81	12.81	12.60b-95n
Apr.	12.80b	13.02b-100n
July	12.95b	13.06	13.00	13.15b-25n
Oct.	13.05b	13.25b-40n

Sales: 9 lots.

WEDNESDAY, MAY 30, 1956

(Memorial Day)
Holiday, no trading in hide futures.

THURSDAY, MAY 31, 1956

	Open	High	Low	Close
July	12.84-85	12.85	12.60	12.55b-65n
Oct.	12.95-99	12.99	12.75	12.72-75n
Jan.	13.14-13	13.14	12.95	12.87b-95n
Apr.	13.02b-15n
July	13.17b-35n
Oct.	13.27b-50n

Sales: 16 lots.

Cold Storage Hide Stocks

Cold storage holdings of hides and pelts declined to 59,682,000 lbs. by the close of April from 62,826,000 lbs. a month earlier, according to the Agricultural Marketing Service. Current hide stocks were also sharply below the 89,831,000 lbs. reported in storage a year earlier and compared with the five-year average of 64,061,000 lbs. Freer movement of hides in export channels has helped reduce hide inventories in recent weeks.

LIVESTOCK MARKETS... Weekly Review

USDA Sees Smaller Crop of Fall Pigs Than Last Year

The U. S. Department of Agriculture has indicated that the two-year expansion in hog production is "about ended."

The spring pig crop is expected to be reduced by about 7 per cent and indications are that there will be a smaller crop this fall than last.

The department based its statements on reports from farmers in nine states. Hog slaughter will be down to last year's level some time after mid-summer and will be below last year when the spring crop is marketed this fall. The department said this is an indication that hog prices this fall will not drop as low as last year. The decline in the last half of 1955 was the sharpest of record.

Fewer fed cattle than last year, and more cattle off grass are in prospect for the remainder of 1956, the department said. It predicted cattle prices would continue gradually upward, reaching levels of a year ago in late summer or fall.

Drought Hits Peru Livestock

Livestock losses in a wide area of Peru have been estimated as high as 30 per cent, because of severe eight-month drought. Slaughter of livestock is providing an abundance of meat and will increase Peru's total meat production this year. However, meat supplies are unevenly distributed by areas.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in Apr., 1956, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Total receipts	16,076	4,820	4,904	22,860
Shipments	8,883	418	2,342	17,410
Local slaughter	7,193	4,402	2,562	5,450

LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during March 1956 and 1955, as reported by the U. S. Department of Agriculture:

	CATTLE		
	Salable receipts	Total receipts	Local slaughter
Mar. 1956	1,320,738	1,576,811	916,894
Feb. 1956	1,328,092	1,554,671	945,486
Mar. 1955	1,454,422	1,706,905	957,354
Jan.-Mar. 1956	4,347,165	5,106,246	3,046,187
Jan.-Mar. 1955	4,317,159	5,061,556	2,860,381
5-yr. av. (Mar. 1951-55)	1,291,588	1,519,652	835,950

	CALVES		
	Salable receipts	Total receipts	Local slaughter
Mar. 1956	256,396	328,374	200,436
Feb. 1956	249,117	315,748	201,950
Mar. 1955	301,235	378,599	236,725
Jan.-Mar. 1956	806,578	1,028,322	639,442
Jan.-Mar. 1955	871,670	1,114,992	672,709
5-yr. av. (Mar. 1951-55)	286,014	350,544	206,019

	HOGS		
	Salable receipts	Total receipts	Local slaughter
Mar. 1956	2,283,375	3,293,601	2,420,068
Feb. 1956	2,341,758	3,261,857	2,378,403
Mar. 1955	2,071,601	2,924,341	2,404,112
Jan.-Mar. 1956	7,396,187	10,466,636	7,552,259
Jan.-Mar. 1955	6,181,074	8,695,602	6,106,076
5-yr. av. (Mar. 1951-55)	2,077,562	2,966,792	2,095,388

	SHEEP AND LAMBS		
	Salable receipts	Total receipts	Local slaughter
Mar. 1956	548,874	1,087,381	612,904
Feb. 1956	559,798	993,795	572,640
Mar. 1955	670,243	1,105,508	659,453
Jan.-Mar. 1956	1,816,689	3,329,187	1,883,219
Jan.-Mar. 1955	1,969,542	3,528,798	1,862,488
5-yr. av. (Mar. 1951-55)	563,504	1,036,225	560,712

APRIL KILL BY REGIONS

United States federally inspected slaughter by regions in April, 1956, with totals compared:

	(Thousand head)			
	Cattle	Calves	Hogs	Sheep & Lambs
N. Atl. States	126	115	507	199
S. Atl. States	42	31	244	...
N. C. States—East	321	205	1,332	95
N. C. States—N.W.	438	96	1,012	287
N. C. States—S.W.	144	28	489	93
S. Central States	165	84	488	136
Mountain States	104	7	89	138
Pacific States	205	38	239	182
Totals	1,545	604	5,252	1,129
Totals, 1955	1,452	596	4,472	1,150

Other animals slaughtered under Federal inspection: Apr. 1956: 14,442 horses, and 5,515 goats. Apr. 1955: 17,826 horses, and 5,790 goats. Data furnished by Agricultural Research Service.

SALABLE AND DRIVEN-IN RECEIPTS AT 64 MARKETS

Total salable and driven-in receipts of livestock by classes during March, 1956 and 1955 at the 64 public markets.

	TOTAL SALABLE RECEIPTS*	
	Mar. 1956	Mar. 1955
Cattle	1,320,738	1,454,422
Calves	256,396	301,235
Hogs	2,283,375	2,071,601
Sheep	548,874	670,243

	TOTAL DRIVEN-IN RECEIPTS	
	Mar. 1956	Mar. 1955
Cattle	1,323,260	1,422,448
Calves	300,896	343,864
Hogs	2,872,515	2,548,660
Sheep	255,062	636,280

*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 64 public markets constituted the following percentages to total March receipts: Cattle, 83.9; calves, 91.6; hogs, 87.2; and sheep, 51.0. Percentages in 1955 were 83.3, 90.8, 87.0 and 54.6.

Future Favors Sheep Raiser, Says College Market Expert

The outlook of sheep and lamb producers for the next four or five years appears fairly good, according to Karl Hobson, Washington State College Extension marketing price specialist.

Showing reasons for his statement, Hobson said the sheep population remains at a low level—little more than half that of the late 1930's and early 1940's and that the wool support program will give sheep and lambs another advantage for the next few years.

Sheep and lamb prices have been affected by the low prices of cattle, the marketing expert said, but the scarcity of lambs has held their price drop during 1955 to less than half the price drop for cattle.

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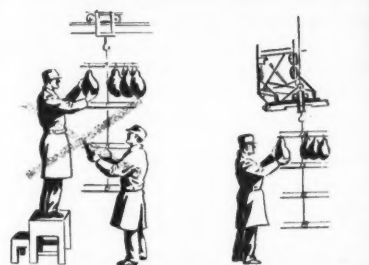
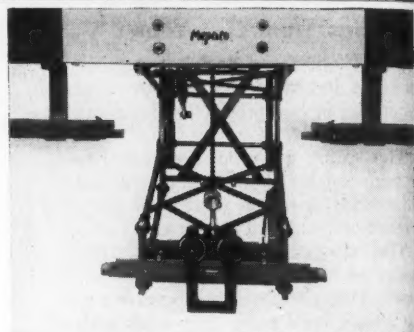
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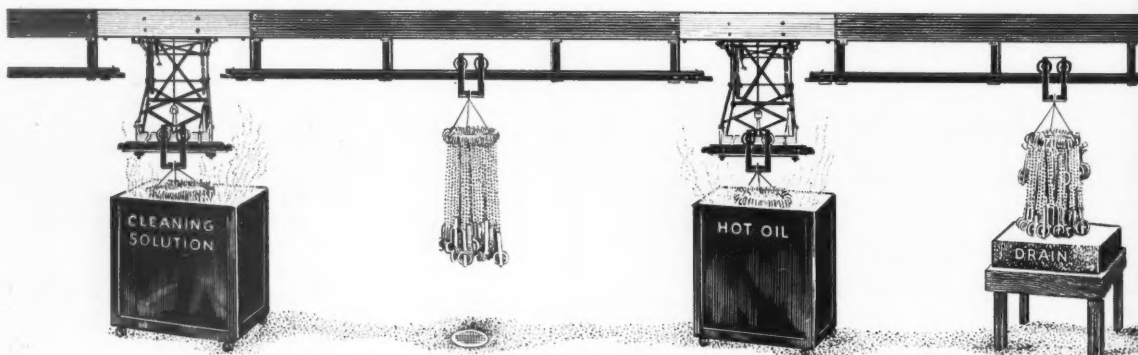
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1956, as
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Arm
13,314
hogs.
Totals
39,195

Armour.
Swift
Wilson
Butchers
Others

Totals

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Others

Totals

THE N.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, May 26, 1956, as reported to The National Provisioner:

CHICAGO

Armour, 5,973 hogs; Shippers, 13,314 hogs; and Others, 19,908 hogs.
Totals: 23,652 cattle, 1,202 calves, 39,195 hogs, and 2,112 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour...	1,974	999	2,722	1,386
Swift...	2,652	1,085	3,322	1,391
Wilson...	1,177	...	2,977	534
Butchers...	5,628	127	1,441	1,332
Others...	1,143	...	1,158	3,421
Totals	12,574	2,211	11,620	8,064

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour...	6,242	5,957	447	...
Cudahy...	3,546	5,025	729	...
Swift...	5,241	5,752	1,720	...
Wilson...	2,687	4,016	1,193	...
Cornhusker...	1,886
O'Neill...	805
Neb. Beef...	616
Gr. Omaha...	889
Bohsechild...	1,314
Roth...	1,123
Kingman...	1,451
Omaha...	766
Union...	1,244
Others...	455	11,345
Totals	28,268	32,095	4,092	...

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift...	3,279	799	11,583	3,398
Armour...	1,959	346	2,367	1,978
Others...	5,424	...	6,058	489
Totals	10,662	1,145	21,208	5,865

*Do not include 183 cattle, 211 calves, 634 hogs and 1,209 sheep direct to packers.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour...	2,395	703	7,112	765
Swift...	3,242	1,765	10,611	1,326
Hunter...	926	...	9,722	...
Heil...	2,358	...
Krey...	5,939	...
Totals	6,763	2,468	35,742	2,091

ST. LOUIS CITY

	Cattle	Calves	Hogs	Sheep
Armour...	3,150	5	6,046	1,181
S.C. Dr.
Beef...	3,060
Swift...	3,257	...	3,639	1,043
Butchers...	603
Others...	6,480	42	13,581	93
Totals	16,550	47	23,206	2,367

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy...	1,815	619	3,547	...
Dunn...	159
Sanflower...	69
Dold...	164	...	608	...
Excel...	656
Armour...	118	...	1,238	...
Swift...	1,697	...
Kansas...	808
Others...	1,620	...	65	1,828
Totals	5,409	619	4,220	4,763

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour...	2,214	227	1,417	1,795
Wilson...	3,131	494	3,018	1,079
Others...	3,756	635	1,235	...
Totals*	9,101	1,356	5,670	2,874

*Do not include 1,910 cattle, 97 calves, 6,042 hogs, and 3,419 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour...	399	28
Cudahy...
Swift...	68
Wilson...	188	61
Com'l...	1,006
Atlas...	687
United...	649	9	415	...
Ideal...	581
Gr. West...	442
Globe...	367
Others...	3,342	345	874	...
Totals	6,729	443	1,289	...

	Cattle	Calves	Hogs	Sheep
Armour...	1,849	65	...	4,856
Swift...	1,471	106	4,170	2,239
Cudahy...	889	139	3,854	297
Wilson...	713	2,854
Others...	7,882	109	2,314	605
Totals	12,604	419	10,338	10,851

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall...	229
Schlachter...	226	25	...	14
Others...	3,610	1,356	12,482	387
Totals	3,836	1,381	12,482	621

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour...	5,618	3,162	12,737	524
Bartusch...	1,327
Rifkin...	1,030	33
Superior...	1,889
Swift...	6,966	2,341	18,760	1,193
Others...	2,832	2,540	7,650	73
Totals	19,662	8,085	39,147	1,792

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour...	1,073	1,339	1,830	11,405
Swift...	2,308	2,947	1,337	8,660
Morrell...	790	41
City...	646	11
Rosenthal...	328	16	...	144
Totals	5,145	3,454	3,167	20,209

TOTAL PACKER PURCHASES

	Week ended	Prev. week	Same week
Cattle	170,865	159,251	174,055
Calves	239,439	232,270	228,553
Sheep	65,701	63,862	89,512

CORN BELT DIRECT TRADING

Des Moines, May 29—Prices at the ten concentration yards in Iowa and Minnesota were quoted by the USDA as follows:

Barrows, gilts, U.S. 1-3:	123-180 lbs.	181-240 lbs.	241-300 lbs.	301-360 lbs.	361-420 lbs.	421-480 lbs.	481-540 lbs.	541-600 lbs.
	\$13.75@15.75	\$15.06@16.75	\$16.50@16.90	\$15.85@15.85	\$14.75@15.50	\$14.00@15.00	\$12.50@14.10	

Corn Belt hog receipts were reported by the U. S. Department of Agriculture as follows:

	This week	Last week	Last year
May 24	40,000	36,000	39,000
May 25	30,000	37,100	49,000
May 26	22,500	33,500	21,500
May 28	58,000	50,000	Holiday
May 29	38,000	50,000	44,000
May 30	Holiday	45,000	50,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Tuesday, May 29 were reported as follows:

	Cwt.
STEERS:	
Steers, prime	None qtd.
Steers, good & ch.	\$18.50@22.00
Heifers, good & ch.	\$18.50@20.75
Cows, util. & com'l.	\$11.50@14.00
Cows, can. & cut.	\$10.00@12.50
Bulls, util. & com'l.	\$14.50@16.50
Bulls, cutter	\$13.00@14.00

	Cwt.
VEALERS:	
Choice & prime	\$22.00@23.50
Good & choice	\$20.50@22.00
Calves, gd. & ch.	\$17.00@20.93

	Cwt.
HOGS:	
U.S. 1-3, 120/180	\$13.00@17.75
U.S. 1-3, 180/200	\$17.50@18.00
U.S. 1-3, 200/220	\$17.50@18.25
U.S. 1-3, 220/240	\$17.25@18.00
U.S. 1-3, 240/270	\$16.50@17.75
U.S. 1-3, 270/300	\$16.00@17.00
Sows, ch.	\$14.25@15.25

	Cwt.
LAMBS:	
Gd. & ch., old crop	\$19.00@20.00
Springers, util. & ch.	\$25.00@27.00

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended May 26, 1956 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York Area ¹	14,173	12,440	52,728	39,284
Baltimore, Philadelphia	7,547	1,468	25,662	2,816
Cin., Cleve., Detroit, Indpls.	17,186	8,064	20,817	15,184
Chicago Area	24,683	6,742	44,967	4,304
St. Paul-Wis. Areas ²	29,228	20,727	85,142	5,819
St. Louis Area ³	13,716	5,096	60,542	8,802
Sioux City	10,491	84	13,433	...
Omaha Area	29,246	1,107	62,716	7,770
Kansas City	14,045	3,906	24,896	10,094
*Iowa-So. Minnesota ⁴	28,280	12,573	220,973	23,727
Louisville, Evansville, Nashville, Memphis	9,449	7,798	43,779	Available
Georgia-Alabama Areas ⁵	5,763	3,228	22,910	...
St. Jo'ph., Wichita, Okla. City	18,718	4,578	33,797	9,385
Ft. Worth, Dallas, San Antonio	18,728	5,716	16,571	27,627
Denver, Ogden, Salt Lake City	18,141	1,142	15,074	15,883
Los Angeles, San Fran. Areas ⁶	25,178	4,457	30,275	25,371
Portland, Seattle, Spokane	6,886	943	13,790	4,459
GRAND TOTALS	291,474	103,260	857,872	200,694
Totals previous week	283,065	95,985	861,421	203,751
Totals same week 1955	302,358	110,596	797,498	246,848

*Includes Sioux City sheep and lamb slaughter.
¹Includes Brooklyn, Newark and Jersey City.
²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis.
³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo.
⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lee, Austin, Minn.
⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga.
⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended May 19 compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handweights	
	1956	1955	1956	1955	1956	1955	1956	1955
Toronto	\$18.89	\$19.50	\$25.26	\$22.62	\$23.37	\$25.41	\$32.24	\$21.50
Montreal	18.60	19.95	19.50	18.00	24.00	26.00	132.00	...
Winnipeg	17.13	18.48	23.90	25.66	20.66	22.17	19.00	19.00
Calgary	17.17	18.17	22.84	22.89	21.08	21.53	19.27	18.83
Edmonton	17.00	18.10	21.50	23.00	21.75	22.00	20.00	18.85
Lethbridge	16.50	17.90	20.75	21.20	17.50	18.50
Pr. Albert	16.25	17.35	21.50	22.00	19.15	21.10
Moose Jaw	16.10	17.50	20.25	24.00	19.15	21.10
Saskatoon	16.90	17.80	23.00	23.00	19.25	21.25
Regina	16.87	17.50	22.00	22.10	19.25	21.25
Vancouver	17.50	17.50	22.00	22.50	22.15	22.70	...	19.25

*Canadian Government quality premium not included. ¹Spring lambs.

SOUTHERN RECE

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended May 26, 1956, compared:

	CATTLE		Cor.
	Week Ended	Prev. Week	
Chicago†	23,652	20,826	27,639
Kan. City†	14,785	14,784	14,404
Omaha†	28,615	25,632	30,363
E. St. Louis†	9,231	10,242	9,486
St. Joseph†	9,729	11,555	11,438
Sioux City†	10,407	10,106	8,551
Wichita†	5,777	4,689	3,753
New York & Jer. City†	14,173	9,989	10,397
Okla. City†	12,404	9,906	9,136
Cincinnati†	4,167	4,097	4,631
Denver†	9,932	21,130	19,863
St. Paul†	16,830	17,055	16,448
Milwaukee†	4,075	4,392	4,282
Totals	163,827	164,300	160,391

	HOGS		Cor.
	Week Ended	Prev. Week	
Chicago†	25,881	28,004	31,418
Kan. City†	11,620	11,564	8,093
Omaha†	40,515	34,895	42,402
E. St. Louis†	35,742	35,606	16,300
St. Joseph†	12,228	19,587	19,739
Sioux City†	13,411	14,040	13,737
Wichita†	9,984	8,369	10,224
New York & Jer. City†	52,728	52,039	47,578
Okla. City†	11,712	15,976	7,602
Cincinnati†	10,975	11,090	10,941
Denver†	8,338	11,908	13,054
St. Paul†	31,497	32,649	32,646
Milwaukee†	3,769	4,547	4,110
Totals	268,400	280,080	257,444

	SHEEP		Cor.
	Week Ended	Prev. Week	
Chicago†	2,112	2,215	4,520
Kan. City†	8,064	7,969	10,139
Omaha†	7,067	6,225	11,382
E. St. Louis†	2,091	2,637	4,000
St. Joseph†	5,096	6,738	11,602
Sioux City†	2,290	1,980	4,024
Wichita†	2,935	3,705	3,210
New York & Jer. City†	39,284	35,237	42,015
Okla. City†	6,293	6,450	8,120
Cincinnati†	564	345	586
Denver†	8,851	8,791	6,912
St. Paul†	1,719	1,809	2,956
Milwaukee†	410	591	609
Totals	86,776	84,782	109,801

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended May 19:

	CATTLE		Same week
	Ended	May 19	
Western Canada..	16,600	15,218	
Eastern Canada..	18,551	17,008	
Totals	35,211	32,226	
	HOGS		Same week
	Ended	May 19	
Western Canada..	54,186	58,485	
Eastern Canada..	60,185	49,131	
Totals	114,371	107,616	
	SHEEP		Same week
	Ended	May 19	
Western Canada..	1,809	1,679	
Eastern Canada..	2,312	1,876	
Totals	4,211	3,555	

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st St., New York market for week ended May 26:

Cattle Calves Hogs* Sheep			
Salable ..	166	73	...
Total (incl. directs)	5,116	3,267	21,282 10,587
Prev. week:			
Salable ..	206	19	9
Total (incl. directs)	3,747	2,575	23,643 13,423

*Including hogs at 31st St.

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	RECEIPTS			
	Cattle	Calves	Hogs	Sheep
May 21	20,454	428	9,165	946
May 22	5,357	344	9,469	1,072
May 23	15,247	478	9,689	1,701
May 24	2,197	372	10,761	1,350
May 25	864	784	9,159	699
May 26	597	197	1,891	548
May 28	21,000	500	10,500	1,300
*Week	so far	30,000	900	22,500
Prev. wk.	25,811	772	18,634	2,018
Year ago	26,980	621	14,022	2,669
2 yrs. ago	17,875	756	12,006	657
*Including 800 cattle, 100 calves, 3,000 hogs and 700 sheep direct to packers.				
	Shipments			
	Cattle	Calves	Hogs	Sheep
May 21	6,576	21	1,431	...
May 22	3,351	12	2,803	...
May 23	7,490	20	2,409	35
May 24	1,827	42	3,389	22
May 25	2,194	...	2,407	124
May 26	227	...	875	...
May 29	5,000	...	4,000	...
*Week	so far	12,000	...	6,000
Prev. wk.	9,827	33	4,234	...
Year ago	6,725	...	3,121	465
2 yrs. ago	6,659	9	2,771	163

	MAY RECEIPTS	
	1956	1955
Cattle	185,077	173,248
Calves	8,811	10,473
Hogs	218,795	222,112
Sheep	23,142	51,311

	MAY SHIPMENTS	
	1956	1955
Cattle	90,375	78,558
Hogs	42,670	56,040
Sheep	2,536	17,361

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Tues., May 29:

	Week ended		Week ended
	May 29	May 23	
Packers, purch...	24,576	25,643	
Shippers' purch...	11,937	11,590	
Totals	36,513	37,233	

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, May 18 with comparisons:

	Cattle			Hogs	Sheep
	Week date	Previous week	Same wk.		
1956	284,000	395,000	156,000		
1955	263,000	398,000	155,000		
1954	280,000	368,000	174,000		
1953	5,798,000	10,983,000	3,402,000		
1952	5,815,000	9,307,000	3,756,000		

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended May 24:

	Cattle Calves Hogs Sheep		
	Los Ang.	N. P'tland.	San Fran.
...	8,500	750	1,450
...	3,225	575	1,975
...	1,000	225	1,300

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended May 19, 1956-55 compared, as reported by the Dominion Department of Agriculture:

	Apr. 1956		Apr. 1955	
	Number	Number	Number	Number
Cattle	135,783	119,537		
Calves	106,643	106,283		
Hogs	494,319	439,800		
Sheep	22,030	18,913		

Average dressed weights of livestock slaughtered in the two months were (lbs.):

	Apr. 1956		Apr. 1955	
	Number	Weight	Number	Weight
Cattle	501.2	498.8		
Calves	95.9	91.7		
Hogs	162.1	161.4		
Sheep	44.2	44.3		

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, May 29, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	\$14.00-15.25	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	15.00-16.00	None qtd.	None qtd.	None qtd.	None qtd.
160-180 lbs.	15.75-17.25	\$15.50-17.75	\$15.00-17.50	\$15.00-16.25	\$15.75-18.00
180-200 lbs.	17.00-17.75	17.00-18.10	17.00-18.00	16.50-17.25	17.00-18.00
200-220 lbs.	17.00-17.75	17.25-18.10	17.25-18.00	16.50-17.25	17.00-18.00
220-240 lbs.	17.00-17.75	17.25-18.10	17.00-17.15	16.50-17.25	17.00-18.00
240-270 lbs.	16.50-17.35	17.00-17.40	17.00-17.15	16.25-17.25	16.50-17.75
270-300 lbs.	16.25-17.00	16.75-17.25	16.00-16.50	16.00-16.75	16.00-16.50
300-330 lbs.	15.75-16.50	None qtd.	15.50-16.00	15.50-16.00	15.50-16.00
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	15.00-15.50
Medium:					
160-220 lbs.	14.25-16.50	14.50-17.00	14.00-17.00	14.50-16.00	15.50-17.00
SOWS:					
Choice:					
270-300 lbs.	15.00-15.25	None qtd.	15.00-15.25	15.50-15.75	15.75-16.00
300-330 lbs.	15.00-15.25	15.50-15.75	15.00-15.25	15.50-15.75	15.50-15.75
330-360 lbs.	14.75-15.25	15.00-15.50	14.75-15.00	15.00-15.50	14.75-15.50
360-400 lbs.	14.50-15.00	14.50-15.25	14.25-14.75	14.25-15.25	14.50-14.75
400-450 lbs.	14.00-14.75	14.25-14.75	14.00-14.50	13.50-14.50	13.75-14.50
450-550 lbs.	13.25-14.25	13.50-14.25	13.00-14.00	12.50-13.75	13.25-13.75
BOARS:					
All wts.	9.25-10.50	8.00-9.50	8.50-10.00	9.00-10.50	8.00-9.00

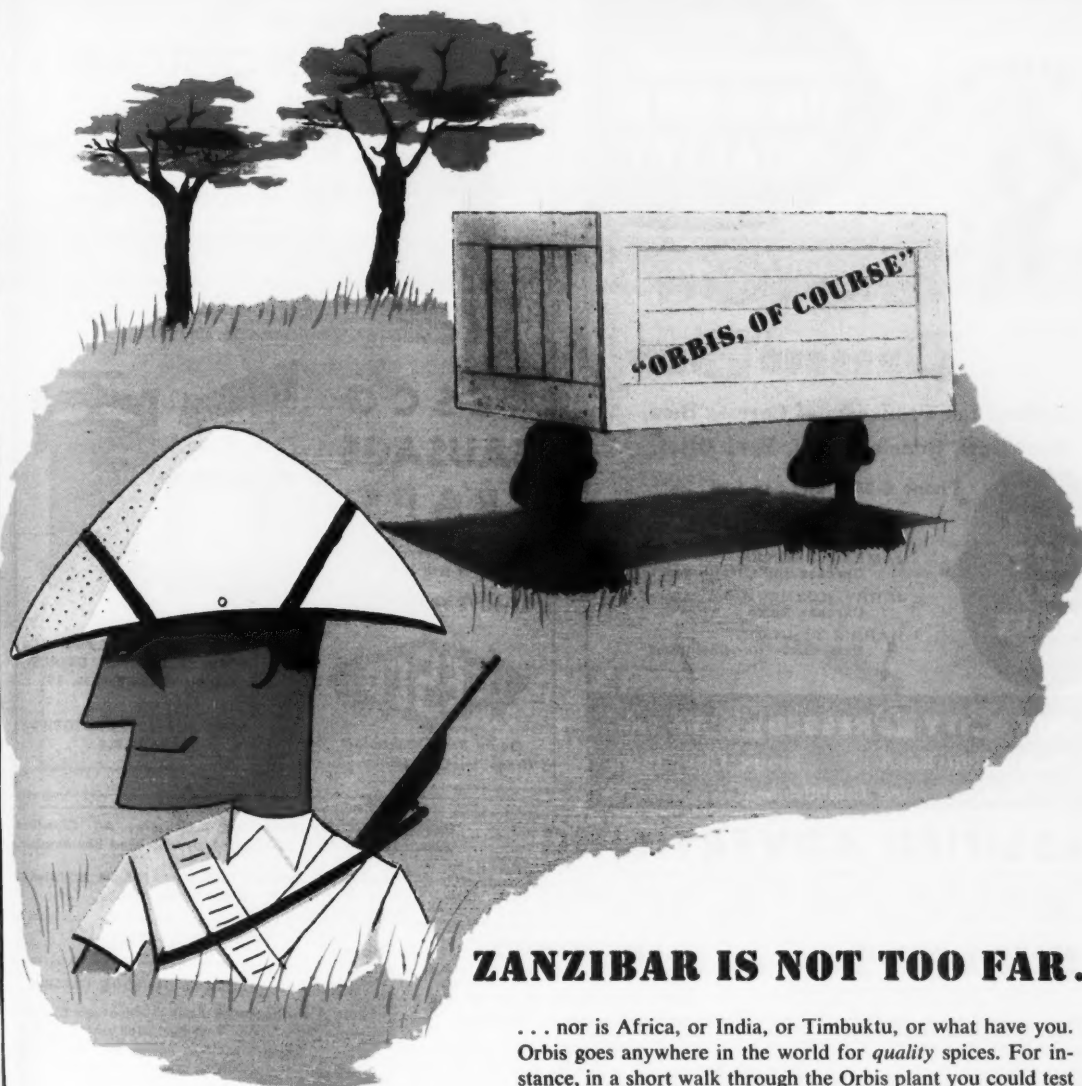
SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	18.50-24.00	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	22.00-24.50	22.25-24.50	None qtd.	21.50-23.25	None qtd.
1100-1300 lbs.	22.00-24.50	22.50-24.50	21.00-23.00	21.25-23.25	21.00-22.50
1300-1500 lbs.	21.25-24.00	22.25-24.25	20.50-22.00	20.25-22.50	20.00-21.50
Choice:					
700-900 lbs.	18.75-22.00	20.00-22.25	None qtd.	18.75-21.50	None qtd.
900-1100 lbs.	19.50-22.00	20.25-22.50	19.50-22.00	18.75-21.50	20.00-22.00
1100-1300 lbs.	19.50-22.00	20.25-22.50	19.50-22.00	18.50-21.50	20.00-22.00
1300-1500 lbs.	19.25-22.00	20.25-22.50	19.50-22.00	18.50-21.25	19.50-22.00
Good:					
700-900 lbs.	17.50-19.50	17.50-20.25	18.00-20.00	16.00-18.75	17.00-18.50
900-1100 lbs.	17.75-19.50	17.50-20.25	18.00-20.50	16.00-18.75	17.00-18.50
1100-1300 lbs.	17.75-19.50	17.50-20.25	18.00-20.50	16.00-18.75	17.00-18.50
Commercial:					
all wts.	16.25-17.75	15.00-17.50	15.50-17.50	14.00-16.00	14.50-16.50
Utility:					
all wts.	14.00-16.25	14.00-15.00	14.00-15.50	12.50-14.00	13.00-14.50

HEIFERS:

600-800 lbs.	20.00-22.50	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	20.50-22.50	21.75-22.25	None qtd.	20.75-21.75	None qtd.
Choice:					
600-800 lbs.	18.75-21.00	19.50-21.75	20.00-21.50	18.50-20.75	18.50-20.00
800-1000 lbs.	18.75-21.00	19.75-21.75	20.50-21.50	18.50-20.75	19.00-20.50
Good:					
500-700 lbs.	16.50-18.75	17.25-19.75	16.50-19.00	16.00-18.50	16.50-18.00
700-900 lbs.	16.50-18.75	17.50-19.75	16.50-19.00	16.00-18.50	16.50-18.00
Commercial,					
all wts. . .	15.00-16.50	14.75-17.50	15.00-17.00	14.00-16.00	14.00-15.50
Utility,					
all wts. . .	13.00-15.00	13.00-14.75	13.00-15.00	12.00-14.00	12.50-14.00

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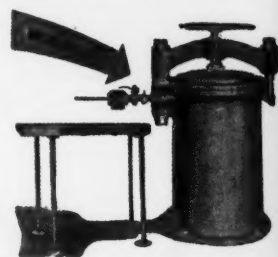
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GERMAN BUTCHER: (Hamburg—age 45) able to make all kinds of sausages, wants job preferably in the St. Louis area. Please write to George Heinz, 407 12th Street, Galveston, Texas. U.S. Citizen.

SAUSAGE FOREMAN: Seeks position. Experienced in government inspection and union houses large or small. W-205, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUTCHER: Slaughter beef, veal and lamb departments, 20 years' experience. Capable of running kill floor. W-206, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

EXECUTIVE SALES MANAGER NATURAL SAUSAGE CASINGS

Large well established international firm seeks competent aggressive man to develop and expand its sales force. The man we want has had experience in selling natural or artificial casings or packing house by-products, or in sausage manufacturing. He will operate from a midwestern location and will receive substantial five figure salary with increased remuneration commensurate with results. Some traveling necessary. All replies strictly confidential.

W-194, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

OFFICE MANAGER: Experienced in accounting and tax matters. Also credit work. Packinghouse-sausage operation, Detroit area. Give full details of experience and present employer, education, age and family status in first letter. Application strictly confidential. W-185, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF MANAGER: Emphasis on boneless beef operation, sales, figures, management. Must take full responsibility. Young growing organization in large midwestern city. All correspondence confidential. Write, with full details, to Box W-191, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: Medium sized mid-west sausage and pork packer has an opening for an aggressive sales manager to take full charge of sales training and sales promotion. Experience is necessary. Give full resumé of past experience. W-201, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALESMAN—NATURAL SAUSAGE CASINGS

Large well established firm, headquarters Chicago, complete line sheep, hog, beef, and sewed casings, wants capable traveling salesman. Experience selling natural, artificial casings, or packinghouse by-products, or in sausage manufacturing helpful, but not essential. Good starting salary, expenses and car allowance. Write in full confidence.

W-199, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

ASSISTANT MANAGER

Chicago's finest and fastest growing manufacturer of high quality sausages and smoked meats seeks an ambitious and aggressive young man between 25-35 years of age with packing house experience and ability to take on responsibilities and leadership in management of various departments. Attractive offer with a future. State full details of your background. All letters confidential. W-196, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOOD INGREDIENT SALESMAN

KADISON-SCHOEMAKER Laboratories, 703 W. Root St., Chicago, is desirous of adding one more experienced food ingredient salesman to their sales force. Prefer man who has following in the sausage and meat trade. Please contact Mr. Barney Kadison.

SALES TRAINEE

Large well established natural sausage casing firm seeks young man to learn business and assist sales manager. Eventually travel. Good starting salary. Write giving complete information. All replies strictly confidential. W-198, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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